

EXPLORER

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I CAN COOK THIS! Seasonal scones

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I recently taught a class on the ins and outs of baking scones.

It was a lot of fun, and I was heartened to have three gentlemen participate. I was asked for a fall scone recipe, so here it is.

Scones are often an accompaniment to afternoon tea and are served with preserves and whipped cream. Since pumpkins are plentiful at this time of year, a pumpkin scone recipe is appropriate.

This recipe is somewhat different from other scone recipes. In this one, the scones are flavored with pumpkin.

Pumpkin scones can be eaten in place of bread with a meal. They are easy to make and taste wonderful when eaten freshly baked, spread with butter.

PUMPKIN SCONES

Servings: 4

Ingredients:

1 tablespoon butter

1/2 cup sugar

1 large egg

2 cups self-rising flour

1 cup cooked pumpkin, cold and mashed, or 1 cup canned pumpkin

1 teaspoon pumpkin spice mix (optional)

pinch of salt

Preparation:

Preheat oven to 425.

Grease a baking tray or line with parchment paper.

Cream together the butter and sugar.

Beat egg well and add to creamed mixture.

Add flour, pumpkin, pumpkin spice mix and salt. Fold in by hand.

Knead lightly on a floured surface.

Cut into 1-inch squares or rounds.

Place close together on the prepared tray.

Bake in preheated oven until well risen and golden on top (about 15 minutes).

Serve hot with butter.

Mary Elizabeth Evans teaches classes at Pima Community College and through her company Teascompany at www.teascompany.net.

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