



Pumpkin Scones with Maple Glaze

These easy scones are perfect for a warm, autumnal breakfast.

Ingredients

- ⅓ cup canned pumpkin puree
- 3 tablespoons milk
- 2 teaspoons vanilla
- 1 egg, large
- 2¼ cups (315g) [Pamela's Biscuit & Scone Mix](#)
- ½ cup brown sugar
- ¼ cup white sugar
- 1 teaspoon cinnamon
- ¾ teaspoon cloves
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ¾ cup (1½ sticks) butter, cut in small pieces

Directions

Preheat oven to 400° with rack in bottom third of oven. Cover a 13 x 18-inch sheet pan with a piece of parchment paper, or spray pan with nonstick cooking spray. Set aside.

In a small bowl, mix together pumpkin, milk, vanilla, and egg. Set aside.

In the bowl of a stand mixer with paddle attachment, mix together Biscuit & Scone Mix, brown and white sugars, and spices. Cut butter into flour mixture with the paddle attachment or your hands. Mix until it is crumbly looking in the bowl, but still has larger visible pieces of butter. Add pumpkin mixture and mix until just combined.

If there is some loose flour at the bottom of the bowl, use your hands or rubber spatula, rather than the mixer, to incorporate it into the moister dough. Do not overmix as that will break up the butter pieces. When dough is almost together, flip out of bowl onto a piece of parchment paper and use the paper to squeeze the dough together to form a disk about 2 inches thick and 6 inches across. It should stay together pretty well. Cut disk into 8 pie wedges with a large sharp knife or dough scraper.

Transfer wedges to the prepared sheet pan, leaving space between them to allow for spreading in the oven. Sprinkle with sugar crystals, if desired. Bake about 20 minutes, until scones are puffed up with a cracked surface. Let entire pan cool on rack before picking up scones, or they may fall apart.

VARIATION

For maple glazed scones, whisk together one cup powdered sugar with one tablespoon maple

syrup and add milk 1 teaspoon at a time until a thick, pourable glaze forms. If you don't have maple syrup, use a small amount of maple extract and milk along with the powdered sugar to make the glaze. Drip from spoon in a zigzag pattern over the scones before serving.

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