



Keller's Pumpkin Scones

Do you like anything pumpkin? Then try these yummy scones – you'll love Keller's Pumpkin Scones, courtesy of Chef Kellie!

Ingredients:

- 2 ¼ cups flour
- ¾ cup white sugar
- 2 teaspoons baking powder
- ¾ cup canned pumpkin
- 1 egg
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon nutmeg
- ½ teaspoon pumpkin pie spice
- ¾ stick Keller's cold Pumpkin Butter
- 2 tablespoons milk
- ½ teaspoon salt

Directions:

1. Preheat oven to 425 °F and line a cookie sheet with parchment paper.
2. In a medium mixing bowl, mix together dry ingredients- flour, sugar, baking powder, cinnamon, cloves, nutmeg, pumpkin spice and salt.
3. Add pumpkin butter with a pastry cutter or fork until butter is in small bits and crumbly.
4. Add wet ingredients – (pumpkin, milk and egg) and blend well into the flour mixture.
5. Turn out dough onto a floured surface.
6. Shape dough into a circle. Cut into 8 pie pieces using a knife or pizza cutter.
7. Bake on a prepared baking sheet – 13-15 minutes, or until light golden brown.

8. Cool before adding glaze.

CINNAMON SCONES GLAZE

- ½ cup powdered sugar
- ¼ teaspoon cinnamon
- 1 tablespoon milk or heavy cream

Mix thoroughly in a small bowl until desired consistency. Add more sugar to make it thicker or a little more milk to make it thinner.