

Glazed Pumpkin Scones

FROM THE KITCHEN OF

DEBBIE MACOMBER



These Glazed Pumpkin Scones are beautiful and delicious, Pumpkin puree keeps them moist, and they get topped with two different glazes, for a pretty finish.

Makes 8

Ingredients

2 cups flour
1/3 cup brown sugar
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground ginger
½ teaspoon ground nutmeg
½ teaspoon baking soda
¼ teaspoon kosher salt
1 stick unsalted butter, cold and cubed
½ cup pumpkin puree
1 egg
3 tablespoons milk
1 teaspoon vanilla

White Glaze

1 ¼ cups powdered sugar
2 tablespoons milk

Spiced Glaze

1 cup powdered sugar
¼ teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger
Pinch nutmeg
1 ½ tablespoons milk

Directions

Preheat oven to 400°F. Line a baking sheet with parchment paper and set aside.

In a large bowl, whisk together the flour, brown sugar, baking powder, cinnamon, cloves, ginger, nutmeg, baking soda and salt. Use a pastry blender to cut butter into dry ingredients until mixture resembles coarse meal.

In a small bowl, whisk together the pumpkin puree, egg, milk and vanilla. Add to the dry ingredients; mix just until combined.

Dump mixture out onto the parchment paper and shape into an 8-inch round, about 1/2-inch tall. Use a flour-dusted knife to cut into 8 even wedges. Space evenly on the baking sheet. Bake for 12 – 15 minutes, until a toothpick inserted in the center comes out clean. Cool for 15 minutes.

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Directions Continued...

While scones are cooling, make the glazes. In a small bowl, whisk together the powdered sugar and milk for the white glaze. In a separate bowl, whisk together the powdered sugar, milk, cinnamon, cloves, ginger, and nutmeg to make the spiced glaze.

Spoon white glaze over the scones and let sit for 5 minutes or until set. Drizzle on the spiced glaze and let it set for 5 minutes.