

Pumpkin Pie Scones

Scones:

2 c. all-purpose flour	¼ tsp. ground cloves
7 T. sugar	¼ tsp. ground ginger
1 T. baking powder	6 T. cold butter
½ tsp. salt	½ c. canned pumpkin
½ tsp. ground cinnamon	3 T. half-and-half
½ tsp. ground nutmeg	1 lg. egg

Spiced Glaze:

1 c. powdered sugar	1/8 tsp. ground nutmeg
3 T. powdered sugar	1 pinch of ginger
2 T. whole milk	1 pinch of ground cloves
¼ tsp. ground cinnamon	

Scones: Preheat oven to 425 degrees. line a baking sheet with parchment paper. Combine flour, sugar, baking powder, salt and spices in a large bowl. Using a pastry knife, fork or food processor, cut butter into the dry ingredients until mixture is crumbly . Set aside. In a separate bowl, whisk together pumpkin, half-and-half and egg. Fold wet ingredients into dry ingredients. Form the dough into a ball. Pat out dough onto a lightly floured surface and form it into a 1-inch thick rectangle (about 9 inches long and 3 inches wide). Use a large knife or a pizza cutter to slice the dough twice through the width, making three equal portions. Cut those three slices diagonally so that you have 6 triangular slices of dough. Place on prepared baking sheet. Bake for 14-16 minutes. Scones should begin to turn light brown. Place on wire rack to cool.

Combine the ingredients for the spiced icing together. Drizzle this thick icing over each scone and allow the icing to dry before serving (at least 1 hour). A squirt bottle works great for this or you can drizzle with a whisk.

Yield: 6 scones.