

The BBQ Baker, Out of the Ord

Jap Pumpkin Scones

Ingredients:

- 2½ cups self-raising flour
- Large pinch of table salt
- 1 cup roasted, mashed, jap pumpkin, chilled (see notes)
- ½ cup cream
- ½ cup lemonade
- Cream & butter, to serve
- Cinnamon & caster sugar (equal parts), to serve.



Method:

1. Preheat oven to 220 degree Celsius. Lightly dust a large baking tray with flour.
2. Sift the flour and salt into a large bowl. Whisk the pumpkin and cream together until smooth. Add to the flour with lemonade. Use a butter knife to stir until a sticky dough forms.
3. Turn onto a lightly floured surface and knead gently until a smooth, soft dough forms. Roll the dough to a 2cm thick disc. Use a scone cutter or an upside down high-ball glass dipped in flour to cut as many scone from the dough as you can. Gently knead the scraps and repeat until all the dough is used.
4. Place the scones, side by side and just touching, on the prepared tray. Lightly brush with milk.
5. Bake for 12-15 minutes, until golden. Serve warm with chia butter and cinnamon sugar.

Notes:

- For the pumpkin, I used leftover roast pumpkin from a previous night's roast dinner.
- I also made a batch using leftover pumpkin soup (thanks KK's mum!), which is generally thinner than straight mashed pumpkin so add an extra cup of SR flour.

Find online: [Here](#) at the BBQbaker.com