Pumpkin Scones

Ingredients

270gm Self Raising Flour 5gm Minced Garlic

40gm Butter (in small cubes) 70gm Grated Pumpkin

5gm Salt 5gm Nutmeg

15gm Cornflour

200ml Milk

50ml Cream

* **Gather ingredients and read through recipe.**
* **Preheat the Oven to 200 degrees centigrade.**
* **Put the Flour, Salt & Cornflour into a large bowl and mix together.**
* **Add the Butter to the Flour mix and rub together well.**
* **Add the grated Pumpkin, Nutmeg & Garlic and mix to spread out the pumpkin.**
* **Add the Milk & Cream and mix together until the moisture is evenly dispersed.**
* **Press out on a well dusted bench to a thickness of about 3 fingers, then with a small glass or cookie cutter, cut out the scones and place onto a Baking tray lined with Baking Paper. Keep the scones about 2 fingers width apart on the tray.**
* **Place the tray into the oven and bake for about 15mins. The scones are baked when you can separate them and the middles are no longer stringy or wet looking.**