

# Easy Pumpkin Scones

**Easy Pumpkin Scones recipe** made with pumpkin, cinnamon, brown sugar and butter. Soft & sweet **pumpkin scones** that are perfect for Fall.



Prep Time

10 mins

Cook Time

15 mins

Total Time

25 mins



4.45 from 20 votes

Course: Breakfast, Quick Bread Cuisine: French Keyword: pumpkin scones Servings: 12

Calories: 213kcal Author: Jessica & Nellie

## Ingredients

- 2 1/2 cups all-purpose flour
- 1/4 cup packed brown sugar
- 1 TBSP baking powder
- 1.5-2 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 tsp ground cloves
- 1/2 cup butter
- 3/4 cup canned pumpkin
- 1/2 cup milk

## ~~Easy Vanilla Glaze~~

- 1/2 cup powdered sugar
- 1/2 tsp vanilla extract
- 1-2 TBSP hot water
- pumpkin pie spice dusted on top, if desired

## Cream Cheese Glaze

- 1 oz cream cheese - room temp
- 1 cup powdered sugar
- 1 + tsp milk
- 1/4 tsp vanilla extract

Combine  
& blend  
until  
smooth

## Instructions

1. Preheat oven to 425° Line a baking sheet with parchment paper.
2. In a large bowl combine flour, brown sugar, baking powder, cinnamon, salt and cloves.
3. Cut in butter with pastry blender or 2 knives until mixture is crumbly.
4. Add pumpkin and milk to flour mixture. Mix just until dough forms.
5. Knead dough gently on floured surface 10 to 12 times. Pat dough into one 8-inch circle; cut into fourths. Cut each quarter into thirds, to make 12 wedges.
6. Place wedges 2 inches apart on un-greased baking sheet.
7. Bake for 14-16 minutes, or until they're lightly golden.
8. Remove scones to a cooling rack; cool slightly.
9. Drizzle with vanilla glaze & sprinkled with a bit of pumpkin pie spice. Serve warm. Enjoy!