



# Harvest Pumpkin Scones

These deep-gold scones are as tasty as they are pretty. Cinnamon, ginger, allspice, and nutmeg spice the dough; diced crystallized ginger and cinnamon chips take their flavor over the top.



PREP

15 mins

BAKE

20 to 25  
mins

TOTAL

1 hr 5 mins

YIELD

12 scones

## Ingredients

2 3/4 cups (330g) King Arthur Unbleached All-Purpose Flour

1/3 cup (67g) granulated sugar

1 tablespoon baking powder

3/4 teaspoon salt

1 1/2 teaspoons pumpkin pie spice or 3/4 teaspoon cinnamon + 1/4 teaspoon each ginger, nutmeg, and allspice

8 tablespoons (113g) butter, cold

1 cup to 2 cups (184g to 369g) minced crystallized ginger, cinnamon chips, or cinnamon sweet bits

2/3 cup (152g) pumpkin purée

2 large eggs

coarse sparkling sugar, for topping

## Instructions

- ① In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and spices.
- ② Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
- ③ Stir in the ginger and/or chips/bits, if you're using them.
- ④ In a separate mixing bowl, whisk together the pumpkin and eggs until smooth.
- ⑤ Add the pumpkin/egg to the dry ingredients and stir until all is moistened and holds together.
- ⑥ Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it. Sprinkle a bit of flour atop the parchment or pan.
- ⑦ Scrape the dough onto the parchment or pan, and divide it in half. Round each half into a 5" circle (if you haven't incorporated any add-ins); or a 6" circle (if you've added 2 cups of fruit, nuts, etc.). The circles should be about 3/4" thick.
- ⑧ Brush each circle with milk, and sprinkle with coarse white sparkling sugar or cinnamon sugar.
- ⑨ Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
- ⑩ Carefully pull the wedges away from the center to separate them just a bit; there should be about 1/2" space between them, at their outer edges.
- ⑪ For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F.
- ⑫ Bake the scones for 22 to 25 minutes, or until they're golden brown and a toothpick inserted into the center of one comes out clean, with no wet crumbs. If you pull one of the scones away from the others, the edges should look baked through, not wet or doughy.

- ⑬ Remove the scones from the oven, and serve warm. Wrap any leftovers airtight, and store at room temperature. Reheat very briefly in the microwave, if desired.
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### Tips from our Bakers

- ☆ Wondering what to do with the rest of the canned pumpkin? Scoop onto plastic wrap or into a small container, and freeze. It'll be ready and waiting next time you want to make these scones. If you're really serious about using your ingredients most effectively, use a scant  $\frac{2}{3}$  cup pumpkin (a scant 5  $\frac{1}{4}$  ounces), rather than the full  $\frac{2}{3}$  cup called for. You'll find a typical 15  $\frac{1}{2}$ -ounce can of pumpkin will then be enough for three batches of scones.
- ☆ Looking for a gluten-free version of this recipe? Find it here: [Gluten-Free Pumpkin Scones](#).
- ☆ Want to use fresh pumpkin purée rather than canned? It's simple to make your own; see how it's done.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253