

From *One Thousand Snapshots* Middle-grade novel by Steve Heron

Maddy's Nanna's Best Pumpky Scones in The Universe



RECIPE



Ingredients

3 cups self-raising flour (plus a little extra for kneading)
1 cup of cooked mashed pumpkin (Butternut)
55g butter
1 egg
½ cup sugar
½ cup milk

(Vegan alternative ingredients)

(Margarine or Nutalex™)
Egg replacer

Soy, almond or oat milk

Method

- ✓ Preheat your oven to 180°C
- ✓ Beat the butter (Nutalex™) until soft
- ✓ Add sugar and continue to beat till mixed
- ✓ Mix in the pumpkin and egg (or egg replacer)
- ✓ Add milk keep mixing
- ✓ Slowly add the self-raising flour one cup at a time using a sifter.
(You may need a little more than 3 cups of flour)
- ✓ Keep mixing until the dough is a good consistency (just beyond sticky)
- ✓ Turn dough onto a floured board and kneed. (don't overdo it)
- ✓ Flatten out with hands to the width of an adult's thumb.
- ✓ Using a scone cutter, cut into small circles.
You should get about 20 scones from this mixture.
- ✓ Place scones side by side on baking paper on a baking tray.
You can sprinkle the paper and the scone tops with lightly sifted custard powder.
Or you can glaze the tops with milk using a pastry brush.
- ✓ Bake at 160°-180°C in the oven for around 20 minutes. Checking from time to time.
- ✓ The scones should be just starting to brown on the top.
Scones can be eaten straight from the oven with your favourite toppings. Or they can be eaten later when cooled.
They can also be frozen and reheated in the microwave (on high – 20 seconds per scone)

So Yummy!

