

Pumpkin Scones

Ingredients

- 2 1/4 cups all-purpose flour (scoop and level to measure)
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/8 tsp ground cloves
- 1/4 cup packed light-brown sugar
- 3 Tbsp granulated sugar
- 1/2 cup unsalted butter , cold and diced into 1/2-inch pieces
- 1/2 cup + 1 Tbsp canned pumpkin puree , chilled (don't chill in can)
- 3 1/2 Tbsp buttermilk
- 1 large egg
- 1 tsp vanilla extract
- 1 Tbsp honey
- 1 Tbsp half and half for brushing before baking

Glaze

- 1 cup powdered sugar
- 2 Tbsp half and half , then more as needed

Pumpkin Icing

- 3/4 cup powdered sugar
- 1 Tbsp pumpkin puree
- 1/4 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp ground ginger
- 1 Tbsp half and half

Instructions for the scones: Preheat oven to 425°F. In a food processor pulse together flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, cloves, brown sugar and granulated sugar until well blended. Add butter and pulse mixture several times. Transfer to a large bowl. Whisk together chilled pumpkin puree, buttermilk, egg, vanilla extract and honey. Pour mixture into well in the flour/butter mixture. Stir than knead to bring mixture together. Pour dough onto pastry mat and shape into a 8-inch round. Slice into 8 equal wedges. Transfer scones to parchment lined baking tray. Brush tops with 1 Tbsp half and half then bake in preheated oven 13-15 minutes until golden brown. Cool 10 minutes on wire rack before spreading with glaze.

Instructions for the glaze: Whisk together powdered sugar and half and half. Spread mixture and evenly coat tops of the scones. **For the pumpkin icing:** Whisk together powdered sugar, pumpkin puree, cinnamon, nutmeg, ginger and half and half. Drizzle mixture over tops of scones.