



Mini Harvest Pumpkin Scones

YIELD: 16 SCONES

Packed with cinnamon bits, candied ginger, pumpkin, and warming spice, these scones are like little bites of autumn. Serve with piping hot mugs of cider.

INGREDIENTS

2 $\frac{3}{4}$ cups (330g) King Arthur Unbleached All-Purpose Flour
 $\frac{1}{2}$ cup (67g) granulated sugar
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt
1 $\frac{1}{2}$ teaspoons Pumpkin Pie Spice
8 tablespoons (113g) unsalted butter, cold
 $\frac{1}{2}$ cup (92g) Mini Diced Ginger
 $\frac{1}{2}$ cup (70g) Cinnamon Sweet Bits
 $\frac{2}{3}$ cup (152g) pumpkin purée
2 large eggs
Sparkling Sugar, for topping

INSTRUCTIONS

1. Preheat the oven to 425°F. In a large mixing bowl, whisk together flour, sugar, baking powder, salt, and Pumpkin Pie Spice.
2. Work in butter just until the mixture is unevenly crumbly; it's OK for some larger pieces to remain unincorporated. Stir in Mini Diced Ginger and Cinnamon Sweet Bits.
3. In a separate mixing bowl, whisk together the pumpkin and eggs until smooth.
4. Add the pumpkin mixture to the dry ingredients and stir until dough is moistened and holds together.
5. Lightly grease a Mini Scone Pan. Scoop dough into the wells of the pan, dividing evenly. Top with Sparkling Sugar.
6. Bake for 18-20 minutes, or until scones are golden brown and a toothpick inserted into the center comes out clean, with no wet crumbs.
7. Remove scones from oven, let cool in pan for 5 minutes, then remove from pan, and serve warm.