

Cheese and Pumpkin Scones

40g butter, plus extra for greasing
200g pumpkin flesh, cut into small pieces
225g self-raising flour, plus extra for dusting
1 teaspoon baking powder
Handful grated Cheddar
Small handful chopped fresh flatleaf parsley leaves
3-4 tablespoons milk, plus extra for brushing

Pre-heat the oven to 200C. Line a baking sheet with baking parchment. Put the pumpkin pieces into a saucepan and just cover with water. Bring to the boil and simmer for 10 minutes until just tender. Drain and mash with a fork. Leave to cool. Sift the flour and baking powder into a big bowl. Add the butter. Using your fingertips, rub the butter into the flour until it looks like breadcrumbs. Use a table knife to mix the mashed pumpkin into the flour mixture. Add the cheese and herbs, then add just enough milk to make a dough. Sprinkle a little flour on a work surface and on your hands, then lightly knead the dough for 30 seconds. Form the dough into a ball, then lightly pat it out to about 3cm thick. Dip a round fluted cutter in a little flour and cut out scones. Put on the baking tray, spaced a little apart. Roll the spare bits of dough into a ball and flatten. Cut out the rest of the scones. Brush the tops with milk. Put the scones into the oven and bake for 10-12 minutes, until risen and golden. Cool on a wire rack. Serve with butter or cream cheese.

