

Pumpkin Spice Scones

450g self-raising flour, plus extra for rolling
100g cold butter
50g golden caster sugar
1-2 teaspoons pumpkin spice (or make your own: ½ tsp cinnamon, ¼ tsp ginger, a good grind of nutmeg and a pinch of allspice)
200g cooked pumpkin
80-100ml milk
Butter or cream cheese, to serve

Heat oven to 220C. Put the flour in a bowl and add the butter before rubbing it in until the mixture looks like breadcrumbs. Then mix in the sugar and spice. Add the pumpkin and 80ml milk to the flour mixture and quickly stir everything together, using a knife. Add more milk if you need to. You need a soft but not sticky dough.

Tip the mixture onto a floured surface and lightly bring together with your hands a couple of times. Roll out until 4cm thick and stamp out rounds with a 7cm cutter. Re-shape the trimmings until all the dough has been used. Place the rounds on a lightly floured baking sheet and brush the tops with any remaining milk. Bake for 10-12 minutes until risen and lightly browned. Serve with butter or cream cheese.

