

Whole Wheat Pumpkin Scones with Cinnamon Icing

Spiced pumpkin scones with cinnamon icing drizzled on top!

Yield:

8 scones

Ingredients:

1 cup whole wheat pastry flour
1 cup all-purpose flour*
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon ground cloves
6 tablespoons butter, sliced and chilled
1/3 cup pumpkin puree
1/3 cup heavy whipping cream
6 tablespoons brown sugar
2 teaspoons vanilla extract

Cinnamon Icing Ingredients:

1 cup powdered sugar
1 teaspoon ground cinnamon
1-2 tablespoons milk

Instructions:

1. In a large mixing bowl, whisk together the first 8 ingredients (dry). Cut in butter until coarse crumbs form.
2. In a smaller mixing bowl, whisk together the pumpkin, cream, sugar, and vanilla.
3. Add to dry mixture and stir just until mixture forms a

thick

dough. Use your (clean) hands to knead the dough once or twice, pressing

it together. (For more tender scones, don't over-knead.)

4. On a lightly floured surface, form dough into a circle, about 3/4

inch thick. Use a knife or pizza cutter to cut circle into 8 wedges/triangles. Place wedges on an ungreased baking sheet, not

touching.

5. Bake at 425 degrees for 15 minutes, until scones are lightly browned on the bottom.

6. Make icing by whisking together the icing ingredients, adding just enough milk to make a drizzling consistency. Icing can be drizzled over warm or hot scones, or brushed on.



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This recipe is from Tammy's Recipes.