Flo’s Pumpkin Scones

Serves: 6 - 8 or 24 tastes

Fresh from the Garden: Pumpkin, eggs

Notes for volunteers :

• Flo Bjelke-Petersen was the wife of a long serving Premier of Queensland. She was famous for her pumpkin scones.
• Try not to overwork the dough or your scones will be tough.
• Placing the scones close together on the baking tray forces them to rise up.
• Focus skill: Baking.

Ingredients

1 egg
1 cup cold mashed pumpkin
2 ¼ cups self-raising flour
1 tbsp softened butter
½ cup sugar
¼ tsp salt

Method

1. Pre-heat the oven to 220°C.
2. Mix together the butter, sugar and salt in a large bowl until they are well combined.
3. Add the egg and pumpkin. Mix well.
4. Sift in the flour and mix gently until just combined.
5. Turn the dough onto a well-floured board. Press out until about 2 or 3 cm thick. Cut into scones using a scone cutter. Place close together, but not touching, on a lightly floured baking tray.
6. Bake for 15 – 20 minutes until pale golden on top.
7. Cut in half and serve with butter, jam or your choice of topping whilst still warm.

Variations:

• Sweet potato can be used instead of pumpkin.
• Chopped dates and pecans or sultanas can be added to the dough.

Recipe Reference : Adapted from The Great Australian Pumpkin Recipe Book