

Pumpkin Scones

Ingredients:

4 cups flour

2 Tbsp baking powder

2 tsp salt

2 cups mashed pumpkin

½ cup butter

2 eggs

½ cup sugar

1 cup milk

Method

In a small bowl mix together flour, baking powder and salt.

In large bowl combine butter and sugar until soft. Mix in pumpkin, eggs and milk. Slowly add flour mixture to wet mixture. Mix well until mixture forms into a dough ball. Add more flour if too wet. Divide dough in half and turn onto a floured surface. Pat the dough into a large rectangle (about the size of baking sheet). Transfer the dough rectangles onto baking sheets. Cut each rectangle into 20 pieces but do not separate them fully. Sprinkle with finely chopped herbs, grated cheese and sunflower seeds.

Bake at 200 Degrees C for 15-20 min.