

Pumpkin and Date Wholemeal Scones

Serves: 10

Prep time: 20 minutes

Cook time: 15-20 minutes

 ½ serve per portion

Ingredients

1 egg

2 tablespoons butter, softened

¼ cup sugar

1 cup cooked mashed pumpkin, cooled

¾ cup milk (or slightly more)

2 cups wholemeal self-raising flour

2 cups self-raising flour

1 cup pitted dates, chopped

Method

PREHEAT oven to 200°C.

BEAT the egg, butter, sugar, pumpkin and milk together.

ADD the flours and dates.

STIR with a knife or spatula until just combined. It makes a soft, moist, sticky dough.

PLACE on a well-floured surface and gently pat the dough out to a thickness of 20mm to 25mm.

CUT with a scone cutter and place on a tray lined with baking paper.

BAKE in preheated oven for 15 to 20 minutes.

REMOVE from tray and cool on a rack.



Discretionary Food

Recipe courtesy of Cheryl Hannant, Mount Larcom Branch