



Noreen's Kitchen

Sugar Crusted Pumpkin Scones

Ingredients

4 cups all purpose flour
1-8 ounce brick cream cheese, cubed
½ cup (1 stick) butter, cubed and cold
1 teaspoon salt
1 tablespoon baking powder
1 tablespoon pumpkin pie spice
½ cup packed brown sugar
¼ cup heavy cream
¼ cup pumpkin puree

1 egg
1 teaspoon vanilla extract

Topping

Coarse crystal sugar
Heavy cream

Step by Step Instructions

Preheat oven to 350 degrees.

Place flour, baking powder, pumpkin pie spice, salt, brown sugar, cubed butter and cream cheese in the bowl of a stand mixer fitted with the paddle attachment.

Cut the butter and cream cheese into the flour by pulsing the mixer, just until fine crumbs appear and it looks like a coarse meal.

In a separate bowl combine the heavy cream, egg, pumpkin puree and vanilla and whisk to combine.

Pour the liquid mixture into the dry.

Pulse the mixer again or run on low speed just until the dough begins to pull together.

Remove dough to a floured surface and bring together into a cohesive mass.

Press dough out flat then fold like a letter into the center. Press out again and letter fold the dough twice more. This will develop nice layers in your scone.

Now press out the dough one more time into a 9 x 12 rectangle.

Cut the rectangle into 12, 3 inch squares. Four across and three down. Using a rule can be very helpful here.

Cut each square in half on an angle to form two triangles. Those will be your scones.

Place the scones on a baking sheet lined with parchment paper.

Brush the tops of the scones, liberally with heavy cream then sprinkle with a generous amount of coarse sugar.

Bake for 18 to 20 minutes or until lightly browned on the bottom edge.

Allow scones to cool on the baking sheet before serving.

Scones can be stored in an airtight container for up to a week.

If you wish, you can bake the scones, cool completely and freeze wrapped tightly in plastic and foil. When you want to serve them, thaw on the counter, overnight.

Scones can be split and toasted or warmed in a low oven or even in the microwave.

Serve with honey butter, cream cheese and jam.

Enjoy!