

Chai Spiced Pumpkin Scones

These warm and cozy scones are infused with chai spices and pumpkin, perfect for a fall treat.

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder
1/2 t salt
1 t ground cinnamon
1/2 t ground ginger
1/4 t ground cloves

1/4 t ground nutmeg
1/2 C unsalted butter, cold and cubed
1/2 C pumpkin puree
1/4 C heavy cream
1 egg
1 t vanilla extract

CHAI GLAZE:

1 C powdered sugar
2 T Masala Chai tea (Adagio.com),

brewed and cooled
1/2 t ground cinnamon

PREPARE SCONES:

Preheat your oven to 400°F. In a large bowl, whisk together the flour, sugar, baking powder, salt, cinnamon, ginger, cloves, and nutmeg. Cut in the cold butter until the mixture resembles coarse crumbs. In a separate bowl, whisk together the pumpkin puree, heavy cream, egg, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until just combined.

Turn the dough out onto a lightly floured surface and shape into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.

PREPARE CHAI GLAZE:

In a small bowl, whisk together the powdered sugar, brewed Masala Chai tea, and ground cinnamon until smooth. Drizzle over the cooled scones.