



Chef Stacey's Pumpkin Scones

Prep Time: 45 minutes | Bake Time: 20–25 minutes

Ingredients

- 3 3/4 cups all-purpose flour
- 1/2 cup cake flour
- 3/8 cup granulated sugar
- 1 tablespoon + 3/4 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 3/4 teaspoon pumpkin spice
- 4 ounces unsalted butter, room temperature
- 1/2 cup buttermilk
- 5 ounces fresh pumpkin purée
- Heavy cream (about 1 cup), as needed

Directions

1. Whisk together all-purpose flour, cake flour, sugar, baking powder, salt, and pumpkin spice until fully combined.
2. Add butter. Using your fingers, smoosh the butter into the flour mixture until pea-sized pieces form.
3. Add buttermilk and pumpkin purée. Mix gently.
4. Add enough heavy cream to bring the dough together. Avoid overmixing.

5. Scoop dough with an ice cream scoop or form by hand. Refrigerate for 30 minutes.
6. Bake at 350°F for 20 minutes, or until slightly golden. Reduce cooking time for mini scones.
7. Ensure internal temperature reaches at least 180°F.
8. Cool scones for 5 minutes before applying glaze.

Chef Ron's Notes

- I like to prepare this recipe in advance, portion scones and freeze on sheet pan. After frozen fill airtight bags with scones and use bake when desired. *Will last 6 months in freezer.
- When ready to bake, place on parchment lined sheet pan and let temper at room temperature for at least 15 minutes before baking.
- Experiment with a glazes including; simple powdered sugar and warm water glaze with maple syrup or a rich cream cheese frosting sprinkled with chopped pecans and pomegranate seeds for a festive appeal.
- You can get creative with this recipe by folding in a variety of products including; white or dark chocolate chips, toasted pecans etc.