



Pumpkin Scones with Candied Ginger (adapted from King Arthur Flour)

2-3/4 cups all-purpose flour
1/3 cup sugar
1 tablespoon baking powder
3/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground all spice
1/4 teaspoon ground nutmeg
1/2 cup cold butter
2/3 cup canned pumpkin
2 large eggs
1/3 cup minced candied ginger
2 tablespoons sour cream
Sugar

Sift together flour, sugar, baking powder, salt, cinnamon, ginger, all spice and nutmeg into a large bowl. Using a pastry blender, cut in butter until crumbs form. In a small bowl beat together eggs and pumpkin. Using a fork, mix liquid into dry ingredients just until moistened. Turn out onto lightly floured board and knead until just combined, forming into a large flat disc. Cut disc in half and form into 2 round circles. Place onto parchment lined sheet pan. Cut each circle into 6 wedges and pull wedges apart slightly. Top with minced ginger, pressing in slightly.

Place sheet pan in freezer for 30 minutes. Preheat oven to 425. Remove scones from freezer and brush with sour cream and dust with sugar. Bake for 22 to 24 minutes or until cooked but not doughy. Makes 12.