**Pumpkin scones**

2 ½ tablespoons butter

½ cup castor sugar

1 egg

1 cup cold mashed pumpkin

2 cups SR flour (sifted)

**Method:**

Cream butter and sugar.

Add egg and pumpkin.

Then using a flat bladed knife mix in the sifted flour.

Mix well to form a dough.

Sprinkle flour on board or benchtop and place dough and press out with hands to form a circle about 2.5 cm in depth. Cut each scone out with scone cutter and place on a tray lined with baking paper. Place each scone slightly touching each other. Brush tops lightly with milk. Bake in hot oven for about 15 minutes.