



ANA's Kitchen Corner

Moist Pumpkin Scones

Ingredients

4-1/2 cups all-purpose flour
1/2 cup packed brown sugar
4 teaspoons baking powder
3 teaspoons pumpkin pie spice
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup cold butter
2 large eggs, room temperature
1-1/4 cups canned pumpkin
3/4 cup 2% milk, divided

GLAZE:

2 cups confectioners' sugar
3 tablespoons 2% milk
1/4 teaspoon pumpkin pie spice

Directions

In a large bowl, combine the first 7 ingredients. Cut in butter until mixture resembles coarse crumbs. In another bowl, whisk the eggs, pumpkin and 1/2 cup milk. Stir into dry ingredients just until moistened.

Turn onto a floured surface; knead 10 times. Divide dough in half. Pat each portion into an 8-in. circle; cut each into 8 wedges. Separate wedges and place 1 in. apart on ungreased baking sheets. Brush with remaining milk.

Bake at 400° for 12-15 minutes or until golden brown. Remove to wire racks; cool for 10 minutes. Combine the glaze ingredients; drizzle over scones. Serve warm.

Recipe from: www.tasteofhome.com

Ana's Kitchen Tips:

1. Use an egg slicer for even portions of fruits and veggies. This tiny kitchen tool isn't just for cutting hard-boiled eggs. Try slicing strawberries, kiwis, mushrooms, and more into even thickness in one fell swoop (and minus the finger-slicing risk of a mandoline)
2. Attract eggshell pieces with...eggshells. Did your cracked egg end up with a jagged edge and a rogue piece of shell floating in the white? Keep a broken half handy and use it to scoop up the tiny shell piece from the now-ready-to-scramble egg. No mess, no additional tools required, and it attracts the errant shell shards like a magnet.