

Double-Glazed Pumpkin Scones

As found at Momspark.net



2 cups flour
9 Tbsp sugar
1 Tbsp baking powder
½ tsp salt
1 tsp cinnamon
1 tsp pumpkin pie spice
6 Tbsp cold butter
½ cup canned pumpkin
3 Tbsp half-n-half or cream
1 large egg, beaten

Sugar Glaze:
1 cup powdered sugar
½ tsp vanilla
2 Tbsp whole milk

Spiced Glaze:
1 cup powdered sugar
2 Tbsp whole milk
½ tsp cinnamon
1/8 tsp pumpkin pie spice

Preheat oven to 425°. Lightly grease a cookie sheet or line with parchment paper.

Whisk together flour, sugar, baking powder, cinnamon and pumpkin pie spice in large bowl. With a fork or pastry blender, cut butter into dry ingredients until crumbly. In separate bowl stir together pumpkin, half-n-half and egg. Fold into dry ingredients and mix gently just until moistened. Do not overmix or scones will be tough. Gently form dough into a ball and turn out onto floured surface. Pat dough into one or two circles 1" thick and using a sharp knife cut each round into 6 triangles. Place on prepared baking sheet and bake 10-16 minutes just until scones begin to brown. Do not overbake or scones will be dry. Remove to cooling rack and cool completely.

To glaze, stir together Sugar Glaze ingredients until no lumps remain. Add more sugar or milk to make a thick drizzling consistency. Spoon or spread over top of each scone, covering entire surface. Let dry 1-2 hours then stir together Spiced glaze ingredients until no lumps remain. Add more sugar or milk to make a medium-thick drizzling consistency. Drizzle over top of glazed scones and let dry before serving.