

Jumbo Pumpkin Parmesan Scones



Preheat oven to 450F/230C

Line a large baking sheet with parchment paper

In large bowl, add 2 cups/500ml self-raising flour, **or** 2 cups all purpose flour and 3 1/2 tsp baking powder

1 tablespoon/15 ml sugar

1 tsp/5 ml salt

1/3 cup /80 grams butter

1/2 cup/125 ml grated Parmesan cheese

1/2 cup/125 ml milk

2/3 cup/140 ml plain canned pumpkin

Sift dry ingredients and cut in butter. Add Parmesan cheese and stir. Add milk and pumpkin and stir, then knead until forms a smooth ball. Cut off chunks to make 9 equal sized large scones, and flatten with palm. Make more smaller ones if you wish.

Bake for 15 minutes. Scones will be slightly browned on points.