

PUMPKIN SPICE SCONES



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These delectable scones will fill your kitchen with the rich aroma of autumn spices.

Ingredients

FOR THE SCONES:

- 2 ¼ cups (560 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- ¼ tsp (1 mL) baking soda
- ½ tsp (2.5 mL) salt
- 1 tsp (5 mL) ground cinnamon-
- ½ tsp (2.5 mL) ground nutmeg
- ¾ tsp (3.5 mL) ground ginger
- ¾ tsp (3.5 mL) ground cloves
- ¼ cup (60 mL) brown sugar
- ½ cup (125 mL) unsalted butter, very cold and cubed
- ½ cup (125 mL) pumpkin puree
- 3 ½ tbsp (52.5 mL) whipping cream, 18% or 35%
- 1 egg



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- 1 tsp (5 mL) vanilla extract
- 1 tbsp (15 mL) molasses

FOR THE GLAZE:

- 1 cup (250 mL) icing sugar
- 2 ½ tbsp (37.5 mL) milk
- ¼ tsp (1 mL) ground cinnamon
- 1/8 tsp (0.5 mL) ground nutmeg
- 1/8 tsp (0.5 mL) ground ginger-

Preparation

FOR THE SCONES:

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper or a silicone mat.
2. In a large bowl, combine the flour, baking powder, baking soda, salt, spices, and sugar.
3. Add the cubed butter to the dry ingredients. Incorporate it into the mixture by using a pastry cutter until the mixture is crumbly.
4. Use your hands to make sure there are no large pieces of butter remaining (there may still be some small, pea-sized pieces).
5. In a small bowl, whisk together the pumpkin puree, whipping cream, egg, vanilla extract, and molasses until thoroughly combined.
6. Make a well in the centre of the flour mixture. Add the wet ingredients, using a spatula to fold everything together.
7. Transfer the dough to a floured surface and knead, being careful not to overwork the dough.
8. Using your hands, shape the dough into a round, one-inch thick disc. With a sharp knife, cut evenly into eight wedges. -If you prefer smaller scones, you can divide the dough in half, making two rounds approximately ¾ of an inch thick and cut into six wedges.
9. Transfer the wedges to the prepared baking sheet and bake for 13-15 minutes or until the bottoms and tops are slightly browned.
10. Cool on a wire rack for 10 minutes before glazing.

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FOR THE GLAZE:

1. Mix all of the ingredients together, adding more milk as necessary to reach the desired consistency. The glaze can be drizzled over the cooled scones using a spoon or a piping bag.