

PUMPKIN SNICKERDOODLE SCONES

2 cups flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/2 cup (1 stick) cold butter, cut into small pieces

3/4 cup pumpkin puree

1 large egg

1 teaspoon vanilla

Cinnamon Sugar (*1/4 cup sugar + 1 teaspoon cinnamon*)

Preheat the oven to 400 degrees F. Line a cookie sheet with parchment paper. Set aside.

In a large bowl add the flour, sugar, baking powder, salt, cinnamon, and nutmeg. Whisk together to blend.

Slice the butter into thin slices and break apart before adding to the dry ingredients. I do about 1/4 of the stick of butter at a time. Cut into dry ingredients to reduce the size of the butter "chips". After I had the whole stick cut in, I used my fingers to break up the bigger pieces of butter. It's okay if some of the pieces are a little bigger.

In a smaller bowl, add the pumpkin, egg, and vanilla and whisk together until well combined.

Add the wet mixture to the dry ingredients working with a spatula and then your hands to incorporate all of the dry mixture. It took a bit to do this, but when it all came together it was perfect.

Form a circle 1 inch thick on a lightly floured surface.

Place the wedges on the prepared cookie sheet and then sprinkle the wedges with the cinnamon sugar mixture.

Bake for about 20 minutes or until golden brown and baked.

Cool a few minutes before enjoying.