

Bake with Sharon: Fall 2020 Recipes

PUMPKIN SCONES with MAPLE GLAZE -VEGETARIAN (10.29.20)

TOOLS	INGREDIENTS
<ul style="list-style-type: none">• Measuring Cups• Measuring Spoons• 2 medium to large mixing bowls, 1 small bowl for glaze-or wash one of the bowls to reuse• Large Knife to cut butter and scones• Baking sheet• Parchment Paper• Whisk• Spatula• Food Processor• Surface to work with scone dough• Airtight Container	<p>SCONES</p> <ul style="list-style-type: none">• 1 1/4 cup whole wheat pastry flour (or all-purpose if you cannot find)• 1/4 cup almond meal, or sub 1/4 cup more flour* To make almond meal, just grind almonds in a blender or food processor until finely ground.• 1/4 cup old fashioned oats• 1/2 Tbsp baking powder• 1 Tbsp brown sugar• 1/4 tsp salt• 1 tsp pumpkin pie spice, use cinnamon if pie spice not available• 1 stick cold or frozen butter, non-dairy butter or margarine - cubed• 1/2 tsp vanilla extract• 1/4 cup almond milk (whole milk or buttermilk works too)• 1/4 cup pumpkin puree• 1 tablespoon applesauce• 1 extra large egg <p>MAPLE GLAZE</p> <ul style="list-style-type: none">• 1/2 cup powdered sugar• 1/2 tsp maple extract• 1-2 Tbsp unsweetened almond milk

DIRECTIONS

SCONES

1. Preheat oven to 400 degrees.
2. Add flour, oats, almond meal, baking powder, brown sugar, pumpkin pie spice, and salt to a food processor and process until well combined. Add butter and pulse until pea-sized.
3. Transfer flour mixture to a large bowl. In a separate bowl, whisk together the almond milk, pumpkin puree, applesauce, egg and vanilla extract.
4. Add wet ingredients to the dry and mix until just combined. If it's still too sticky, add a bit more flour.
5. Transfer to a floured surface, working with well-floured hands, and delicately pat into a 1-inch thick circle.
6. Cut into 8 even sections and transfer to a parchment or silicone lined baking sheet. Bake for 22-24 minutes or until the bottoms are light golden brown and they look a little toasty on top.
7. Remove from the oven and let cool on a cooling rack for at least 5 minutes before applying the glaze - they should be only slightly warm to the touch.

MAPLE GLAZE

1. Stir the ingredients together in a small bowl until well mixed.
2. Spoon over cooled scones and serve immediately.
3. Store scones in an airtight container for up to three days, though they are best when fresh.