

MINI PUMPKIN SCONES

Recipe By: Alison M at budgetingJoy.wordpress.com

Yield: 32 scones

Time: 30 minutes

Ingredients:

- 2 cups flour
- ½ cup sugar
- 1 tbsp baking powder
- ½ cup butter or coconut oil
- ½ cup pumpkin puree (heaping, so a little over)
- 1 large egg
- 1 tsp vanilla
- 1 ½ tsp pumpkin pie spice (or 1 tsp cinnamon + ½ tsp nutmeg)
- Optional: 3 tbsp mini chocolate chips or chopped nuts
- Topping:
 - 2 tbsp sugar
 - 2 tsp cinnamon

Directions:

1. Preheat oven to 400F
2. In large bowl, combine flour, sugar, & baking powder
3. Cut in butter/coconut oil with a fork until mixture is crumbly
4. In separate bowl, combine pumpkin, egg, vanilla, & spices
5. Add wet ingredients to dry and mix until combined – dough will be sticky
6. Fold in chips or nuts, if using
7. Dump dough onto sheet of wax paper or greased countertop, grease hands and form dough into rectangle (about the size of a 8.5x11 paper)
8. With grease knife, cut dough into quarters vertically and horizontally, so you have 16 squares. Cut each square diagonally, ending with 32 mini scones
9. Use spatula to transfer scones to cookie sheets, leaving about ½ inch between scones
10. Combine cinnamon & sugar for topping and sprinkle generously onto the scones
11. Bake in oven 10-12 minutes or until lightly browned
12. Transfer to cooling rack, enjoy warm or cool