

Hazelnut Pumpkin Scones

Hazel Blue Acres – Silvana, WA

2 ½ cups all-purpose flour

½ cup sugar

1 Tbsp. baking powder

1 tsp. cinnamon

½ tsp. ground ginger

¼ tsp. ground nutmeg

1/8 tsp ground cloves

½ cup cold butter, cut in pieces

½ cup chopped toasted hazelnuts

2 eggs

1 cup canned pumpkin

1 tsp. vanilla

Heavy cream or milk

¼ cup roughly chopped hazelnuts

Glaze: 1 cup powdered sugar

2 Tbsp. milk

½ tsp. cinnamon

1. Preheat oven to 400 deg. F. Line a baking sheet with parchment paper
2. In a large bowl, stir together the first 7 ingredients.
3. Use a pastry blender to cut in butter until the mixture resembles coarse crumbs.
4. Stir in the hazelnuts. Make a well in the center of the flour mixture.
5. In a medium bowl combine eggs, pumpkin, and vanilla. Add all at once to flour mixture. Stir with a fork just until moistened.
6. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing 10-12 strokes until nearly smooth. Pat or lightly roll the dough into a 10-inch circle. Use a pizza cutter, a bench scraper or a sharp knife to cut the circle into 12 wedges.
7. Place the dough wedges 2 inches apart on the prepared baking sheet. Brush tops with cream. Press the chopped hazelnuts into the top of each scone.
8. Bake 12-15 minutes or until bottoms are golden. Remove from the baking sheet. Cool slightly on a wire rack.
9. Combine powdered sugar, milk & cinnamon in a small bowl. Drizzle over cooled scones.