



# PUMPKIN SCONES

Thanks to [Cooking For Busy Mums](#) for this recipe!



## What's in it?

- 1 Cup of Mashed Pumpkin, cooled
- 2 Cups of Self Raising Flour, sifted
- 2 Tbsp of Olive Oil
- 1/4 Cup of Brown Sugar
- 2 Sachets of Bondi Chai Club Cinnamon

## How does it go together?

1. Preheat the oven to 220°C.
2. Boil or steam 250gm of pumpkin. Once soft, mash and place in the fridge to cool.
3. In a large bowl add the sifted flour, brown sugar, Bondi Chai Club Cinnamon and mix well to combine.
4. Add the cooled pumpkin and olive oil. Mix with your hands to form a soft dough.
5. Gently knead on a floured bench until approx. 3 cm thick.
6. Cut with a cutter or use the rim of a glass to form individual scones.
7. Place on a lined baking tray, making sure that the scones touch each other to assist with the rising process.
8. Dust a little extra flour over the top and then bake for 15 minutes or until lightly golden and when touched they bounce back.
9. Allow to cool slightly and serve warm.