

# Pumpkin Butter Scones

Poetry & Pies

**prep time:** 10-15 minutes

**bake time:** 23-27 minutes

**total time:** 42 minutes

**servings:** 6-8

## Ingredients

### for the scones

- 2  $\frac{3}{4}$  cups (374g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$  teaspoon (3g) salt
- 1 teaspoon (3g) [pumpkin pie spice](#)
- $\frac{1}{4}$  teaspoon (1g) [ground cinnamon](#)
- $\frac{1}{2}$  cup (100g) granulated sugar\*
- 12 tablespoons (170g) very cold, unsalted European style butter, cut into cubes
- $\frac{1}{2}$  cup (120g) cold heavy cream
- $\frac{1}{2}$  cup (144g) [pumpkin butter](#)

### for the glaze

- 1 cup (130g) powdered sugar
- $\frac{1}{4}$  teaspoon (1g) [pumpkin pie spice](#)
- 2-3 tablespoons (30-45g) heavy whipping cream (or half as much milk)
- optional:  $\frac{1}{2}$  teaspoon (1g) [pure vanilla extract](#)

## Instructions

1. Preheat your oven to 375F/190C. Dice your butter and place back in the fridge until ready to use.
2. Sift and whisk together the flour, baking powder, spices, and salt in a large bowl. Sifting isn't necessary, but it helps create a more tender crumb. Whisk in the sugar.



3. Using your (clean) fingers (or a [pastry blender](#), but I think fingers work best here), blend the butter in, smashing the cubes into the flour. You want the pieces to be no larger than small peas or shredded parmesan cheese—but a lot of the butter will be even smaller by this point. Use a rubber spatula to scrape any large bits of dough or butter stuck to your hands back into the bowl.
4. At this point, freeze or refrigerate the dough for 5-10 minutes. This is my own little addition to the recipe, but it really makes a difference. Smashing the butter with your hands or even a pastry blender still warms it up. Freezing the dough for just a few minutes resolidifies the butter and ensures it won't melt too quickly or cause the dough to spread during baking.
5. Stir in the cold cream and pumpkin butter. Be very careful to only stir until the flour is combined. If you see a few bits of dry flour, you can pat those into the dough in the next step.
6. Turn the dough out onto a floured surface and gently pat it into a disc at least 1" thick (avoid having it significantly thicker). Cut into 6 wedges. You can cut it into 8, but should do no more than that. Double the recipe if you'd like to make more than 8 servings.
7. Arrange the wedges on a [parchment](#) lined baking sheet, at least 2" apart.
8. Bake for 23-27 minutes (less if you cut your disc into 8 pieces), until matte in appearance and the tops begin to turn golden.
9. While the scones cool, make the glaze. Mix all glaze ingredients together until smooth. Taste, adding more spices as needed. If the glaze is too thin, add more powdered sugar. If it is too thick, add more cream.
10. Drizzle or spread over slightly warm scones. You can also glaze cooled scone then reheat them briefly before serving.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container. They should last 3-5 days, if well-sealed. It's highly recommended to warm leftovers in an oven or toaster oven.*

*\*If your sugar is larger grain (such as raw), grind it in a food processor before using.*