



VEGAN PUMPKIN SCONES

Season: Autumn, winter
From the garden: Pumpkin
Type: Baking
Difficulty: Easy
Country of origin: England
Serves: 16 scones
Source: veganforeveryone.com

Equipment

- *chopping board
- *knife
- *mixing bowls
- *measuring cup/spoons
- *mixing spoon
- *baking tray
- *rolling pin
- *pastry brush

Ingredients

- *1 1/2 cups cooked, pureed pumpkin
- *4 cups self raising flour
- *1 tbsp sugar
- *1 cup plant milk
- *1/4 tsp ground cumin
- *1/3 cup vegetable oil
- *1 tsp salt, pepper to taste

Method

- 1.to make the pumpkin puree, peel the pumpkin and cut into smallish cubes. Cook or microwave until soft, and mash with a fork or use a food processor
- 2.preheat oven to 200 degrees
- 3.measure dry ingredients into one bowl and wet ingredients into another bowl

- 4.gently mix together and dip mixture on a floured surface**
- 5. roll the dough to around 2 cm thick and cut into 16 equal pieces**
- 6. transfer the pieces to the baking tray and brush them with a little bit of milk**
- 7. put them in the oven and bake for around 15 minutes until they are a little bit brown on top**

Notes: Cow milk can be used for a non-vegan version

Skills: measuring, mixing, cutting, rolling...