Easy pumpkin scones recipe

**Serving Size:**
Makes 24 scones

**Ingredients:**
- 2 tbsp. butter/margarine
- 1/2 cup sugar
- 1 tsp. mixed spice
- 2 eggs
- 2 cup cold mashed pumpkin
- 4 cups self-raising flour

**Method:**

Preheat oven to 225°C (205°C fan-forced).

In a bowl, combine butter and sugar with electric beater. Add egg, spice and pumpkin and beat until well combined.

With a spatula, stir through the flour, and turn out onto floured bench. Combine with your hands and flatten the dough out until you get to 2.5cm thickness - add more flour if you need to.

Flour a cookie cutter rim with flour before cutting each out.

Place on greased tray with 1cm space around each scone and bake for 10-15 minutes depending on the size of your scone. When cooked, they should be brown on top and bottom.

These freeze and reheat well. Serve warm with butter.