

heute gibt es...

Kürbis Scones



Ingredients: (For about 12 pieces)

- 35g Butter (Raumtemperatur)
- 80g sugar
- 1 egg
- 100g [Pumpkin puree](#)
- 50ml Sahne
- 300g Mehl
- 3 ½ gestrichene TL Backpulver
- 1 pinch salt
- a little milk for brushing

Preparation:

1. Cream the butter with the sugar and the egg in a bowl until fluffy.
2. The pumpkin puree and cream and mix well.
3. Flour, baking powder and salt mix, and add everything together with your hands knead into a dough.
4. The dough is now by pressing lightly with your hands in portions on a floured surface about 1.5 - Designed 2cm thick.
5. Then, with a round cookie cutter or a glass - Diameter about 4cm - scones form until the entire mixture is exhausted.
6. Set the oven to 175 ° C (fan).
7. Place the scones on a lined baking tray, brush with milk and bake for about 20 minutes in the oven.





In an airtight tin kept the scones taste even a few days later.