



Pumpkin Spice & Apricot Scones

Sarah's Servings: 5 Sarah's skill: Easy, Baking time: 12-14 minutes

Ingredients

230g Self Raising Flour
1 tsp Baking Powder
40g Unsalted Cubed Cold Butter
40g Caster Sugar
50g Dried chopped Apricots
1 Large egg
100 ml Buttermilk (milk + juice of half a lemon)
1 tsp Pumpkin spice

Method

- Preheat the oven to 220 degrees centigrade (200C Fan) or Gas Mark 7
- In a large bowl weigh out the SR flour, baking powder and butter.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add the sugar, pumpkin spice and dried apricots and mix.
- Add the egg then 3/4 of the buttermilk into the dry ingredients and bring together with your hands. Add the remaining buttermilk until the dough comes together - you may not need it all.
- Tip the dough onto a lightly floured bench and roll out gently or flatten with your hands to about 2cm thick then cut out with a 6 cm cutter. Re-roll and cut out until all the dough is used.
- Place on greased baking tray and brush with milk or any egg mixture that is left.
- Bake for 12-14minutes