

Pumpkin scones

This recipe offers a splendid way of using up all that pumpkin flesh that you have over after hollowing out a pumpkin for Halloween. It's also a great way of using up a pumpkin that is far too big to eat all in one go. You will find that the orange flesh of the pumpkin adds both colour and taste to your scones, which can be frozen for later if you have made too many.

You will need:

- 4oz (125g) self-raising flour
- 2 tsp baking powder
- 2oz (50g) butter
- 4oz (125g) pumpkin purée
- Milk to mix
- Pinch salt.

Method:

- Turn the oven to 240°C / 475°F or gas mark 9 and prepare a baking tray.
- Place the flour, baking powder, butter and salt into large mixing bowl, and mix together until the butter is absorbed by the flour.
- Add the squash purée, ensuring that it is really cold before placing it with the other ingredients.
- Now mix the pumpkin purée in along with sufficient milk to form a soft dough. Be careful at this point not to overwork the dough or it will toughen up.
- Tip dough onto a clean floured surface and roll out gently until it is about 3cm (1 inch) thick and cut into rounds (the size is up to you).
- Place each round onto the baking tray, brush a little milk on top of each one and bake for 10 to 15 minutes, until they begin to turn a delicate golden brown.
- Enjoy hot or cold with butter and jam.

NOTE: makes about a dozen - depending on the size you want