

Pumpkin and Cheese Scones

INGREDIENTS:

80g pumpkin cut into small pieces

50g self-raising flour

50g wholemeal self-raising flour

1 level teaspoon baking powder

15g grated parmesan cheese

25g butter or baking margarine

1 tablespoon of fresh thyme

Egg for glazing

Makes 4 scones

DIRECTIONS:

1. Preheat the oven to 425° F, Gas mark 7 , 225°C
2. Put the pumpkin in a saucepan and just cover with water, bring to the boil and simmer 10 minutes drain and mash with a fork and leave to cool.
3. Sift the flour and baking powder into a mixing bowl rub in the butter and stir in the parmesan cheese. Strip the thyme from the woody stem and add to bowl.
4. Mix in the mashed pumpkin into the dry ingredients until it forms a soft dough (add a splash of milk if not soft enough).
5. Turn out onto a lightly floured board and shape into a rectangle and divide into 4 pieces. Shape into rounds and place on a greased baking tray. Brush with egg to glaze.
6. Bake for 10-15 minutes. Remove from oven and cool on a wire rack.



Always remember to supervise children during cooking activities

