

LITTLE RED HEN

Upinngil Home Bakery

www.upinngil.com

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Upinngil Whole Grain

Pumpkin Ginger Scones

Ingredients:

- 1-1/2 cups Upinngil Whole Grain Wheat Flour
- 1 -1/4 cups white all-purpose flour
- 1/3 cup sugar
- 1 tablespoon baking powder
- 3/4 teaspoon sea salt
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/2 cup cold butter
- 1/2 cup minced crystallized ginger
- 2/3 cup mashed squash or pumpkin
- 2 large eggs

Directions:

- 1) In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and spices.
- 2) Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
- 3) Stir in the ginger.
- 4) In a separate mixing bowl, whisk together the pumpkin and eggs till smooth.
- 5) Add the pumpkin/egg to the dry ingredients and stir until all is moistened and holds together.
- 6) Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it.
- 7) Scoop dough, 1/4 c. at a time, onto baking sheet and freeze.
- 8) Preheat oven to 425F. Bake the scones for 22 to 25 minutes, or until they're golden brown and a toothpick inserted into the center of one comes out clean, with no wet crumbs.