

# LITTLE RED HEN

Upinngil Home Bakery

[www.upinngil.com](http://www.upinngil.com)

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*Upinngil Whole Grain*

## **Pumpkin Ginger Scones**

*Makes 8 large 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 (1 stick) cold butter - cut into small chunks
- 1/2 cup crystallized ginger - cut into 1/4" dice
- 1 cup mashed squash or pumpkin
- 2 large eggs
- turbinado or coarse sugar for sprinkling on top

### **Directions:**

- 1) Preheat oven to 375F.
- 2) In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and spices.
- 3) Cut in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
- 4) Stir in the ginger.
- 5) In a separate mixing bowl, whisk together the pumpkin and eggs till smooth.
- 6) Add the pumpkin & egg mixture to the dry ingredients and stir until all is moistened and holds together.
- 7) Line a baking sheet with parchment, baking mat, or brush with oil.
- 8) Turn dough out onto floured surface and form into round disc about 1" thick. Spritz or brush lightly with water, sprinkle with turbinado or other coarse sugar. Cut into 8 wedges. Freeze up to a month if desired. Or bake for 18-22 minutes until golden brown on edges and firm to the touch.