Starbucks Pumpkin Scones

**Ingredients:** (Scones)

250 ml flour

60 ml sugar

8 ml baking powder

1 ml salt

1 ml each cinnamon, nutmeg, cloves, ginger

45 ml cold margarine

60 ml canned pumpkin

20 ml half and half cream

1 large egg

**Method:**

1. Preheat oven to 425 degrees. Lightly grease baking sheet.

2. Combine flour, sugar, baking powder, salt and spices in a large bowl.

3. Cut butter into mixture until mixture is crumbly. Set aside.

4. In a separate bowl, whisk together pumpkin, cream and egg.

5. Fold into dry ingredients. Form the dough into a ball.

6. Pat out dough onto a lightly floured surface and form into a 2.5 cm thick circle.

7. Use a large knife to slice the dough into six pie-shaped pieces. Sprinkle with sugar and cinnamon if you would like.

8. Bake for 14-15 minutes. Scones should be light brown when done. Place on wire rack to cool.