

PUMPKIN SCONES (BLOG NOTE 11/5/19)

Makes 8-12 standard (depending on how you like to cut them) or 16 small scones (total batch weight about 800 g).

Keep ingredients cold, particularly the butter, cream and egg. Work quickly and efficiently with a light touch and don't overwork the dough.

- 293 g / 2.25 cups all purpose flour (or try 203 g ap + 90 g whole wheat pastry flour)
 - 67 g / 1/3 cup sugar (33 g dark brown sugar and 34 g granulated)
 - 12 g / 1 tablespoon baking powder
 - 3 g / 1/2 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/2 teaspoon ground ginger
 - several grates of fresh nutmeg
 - 170 g / 12 tablespoons (6 ounces) unsalted butter, cold/diced
 - 1/2 cup pumpkin puree
 - 80 ml / 1/3 cup heavy cream, cold
 - 1 large egg + 1 large yolk, cold
 - 1/2 teaspoon vanilla extract (and a splash of bourbon if you'd like!)
 - OPT: 80 g toasted and chopped walnuts
1. Whisk the flour, sugar, baking powder, salt and spices together in a bowl.
 2. Sand the cold butter into the mixture by hand, flattening the butter pieces with your fingertips. Visible pieces of butter are good!
 3. If using "add-ins" like nuts and/or dried fruit, place them around the edge of the bowl over the dry ingredients.
 4. Whisk together the pumpkin, cream, egg/yolk and vanilla separately then pour into the center; mix with a fork to moisten, then quickly bring together with a bowl scraper and your hands.
 5. Turn out onto a work surface and quickly knead a few times then flatten out into a 1" thick circle about 8" in diameter (the thickness is more important than exact diameter). Cut into 8 or 12 wedges. (Note: for smaller scones, pat the dough into

the french tarte

the sweet taste of france

a 5"x10" rectangle, divide into eight ~2.5" squares and cut each square into two triangles. Experiment!

6. Place scones on a parchment lined sheet pan. Brush tops with milk or cream and sprinkle on coarse sugar. Omit sugar if planning to glaze after baking.
7. Place in the freezer while heating the oven to 425°F. Have a second sheet pan heating in the oven.
8. Place panned scones directly on the second heated sheet pan. Bake 5 minutes then decrease oven temp to 400°F. Bake an additional 10-15 minutes until nicely browned and set. Watch your oven! If they are browning too quickly, decrease to 375°F.
9. If glazing, brush or drizzle glaze onto the warm scones. Cool and enjoy.

Baked scones may be frozen well wrapped. Reheat right out of the freezer for 10 minutes at 325°F.

Unbaked scones can be held in the freezer well wrapped for several weeks. Pop into the oven right from the freezer; add about 5-8 minutes to the baking time.

Here are a few glazes to lightly brush or drizzle on your warm scones just out of the oven. Play around with how thick or thin you like your glaze. All are easily doubled if you're baking a bunch of scones!

- Citrus honey: blend 1/4 cup OJ, 2 tablespoons honey, 1/2 cup confectioners sugar (or more if it's too thin) and 1 teaspoon vanilla.
- Maple: in a small saucepan or a microwaveable cup or bowl heat 56 g / 4 tablespoons unsalted butter, 1/4 cup maple syrup and 2 tablespoons heavy cream to melt the butter; remove from heat and add 1 teaspoon vanilla and a cup or so of confectioners sugar, 1/4 cup at a time until smooth and easily drizzled, poured or brushed onto your scones.
- Bourbon orange butter: heat 2 tablespoons bourbon and 2 tablespoons butter to melt the butter; stir in 1/4 cup sugar on low to dissolve the sugar; blend the mixture with 1/2 cup confectioners sugar, 2 tablespoons *crème fraîche* or heavy cream and some orange zest.

Susan VandenBerg

mobile: 774.280.4803 email: susan@frenchtarte.com web: www.frenchtarte.com