

Tinky's Apple Pumpkin Scones

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1/2 cup sugar
2 cups flour
2-1/2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/2 cup (1 stick) cold sweet butter
2 small apples, cut up
1/2 cup (generous) pumpkin puree
2 tablespoons sweet cider
1 egg
1 teaspoon vanilla
additional sugar as needed

Instructions:

Combine the sugar, flour, baking powder, salt, and spices. Cut in the butter, but be careful not to overmix. Stir the apple pieces into this mixture.

In a separate bowl, thoroughly combine the pumpkin, cider, egg, and vanilla. Add this mixture to the dry mixture and blend just to moisten the dry ingredients. They won't ACTUALLY get completely moist at first.

Transfer the ragged dough to a board, and knead it a few times to make the ingredients start to hold together. Shape it into 1 or 2 slightly flattened rounds (1 for large scones; 2 for small). Using a serrated knife, cut each round into 6 or 8 pieces.

Place the wedges of dough (your future scones) on a cookie sheet covered with a silicone baking mat. Allow the sheet to cool in the freezer for 1/2 hour.

While it is cooling preheat the oven to 375 degrees.

Remove the scones from the freezer, sprinkle sugar generously over them, and bake them for 15 to 18 minutes, until they are a nice brown on the bottom.

Makes 6 to 16 scones, depending on size.