

# DINNERLY



## Fall Vibes! Maple-Glazed Pumpkin Scones

with Homemade Pumpkin Butter



1h



2 Servings

We at Dinnerly have only one rule we live by: You can never have too much pumpkin. Celebrate the season with a pumpkin scone topped with pumpkin seeds and spread with creamy pumpkin butter. Doesn't that sound great with a pumpkin spice latte? We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 scone)

## WHAT WE SEND

- 15 oz can pumpkin purée
- 2 (5 oz) self-rising flour <sup>3</sup>
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 2 (2½ oz) confectioners' sugar
- 2 (1 oz) maple syrup
- 1 oz pumpkin seeds

## WHAT YOU NEED

- ⅓ cup milk <sup>2</sup>
- 1 large egg <sup>1</sup>
- kosher salt
- 8 Tbsp butter <sup>2</sup>
- all-purpose flour <sup>3</sup>

## TOOLS

- rimmed baking sheet
- parchment paper
- medium nonstick skillet

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 570kcal, Fat 19g, Carbs 93g, Protein 8g



### 1. Prep scone dough

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium bowl, whisk to combine ⅓ cup each of pumpkin and milk and 1 large egg.

In a 2nd medium bowl, whisk to combine self-rising flour, 2 tablespoons brown sugar, 1 teaspoon warm spice, and ¼ teaspoon salt.



### 2. Finish dough

Cut 6 tablespoons cold butter into small pieces. Using your fingers, rub butter into flour mixture until it resembles a coarse meal. Using a fork, stir in egg mixture until just combined (dough will be crumbly).

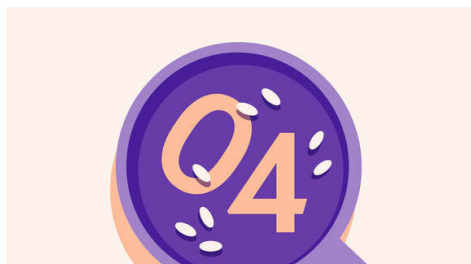
Place on a lightly floured work surface and lightly sprinkle with all-purpose flour. Gently knead a few times until dough just comes together (do not overwork).



### 3. Bake scones & prep butter

Pat dough into a 6-inch circle, about 1-inch thick. Cut into 6 wedges. Place on prepared baking sheet, at least 1 inch apart. Bake on center oven rack until golden brown all over, 17–20 minutes. Transfer to a wire rack.

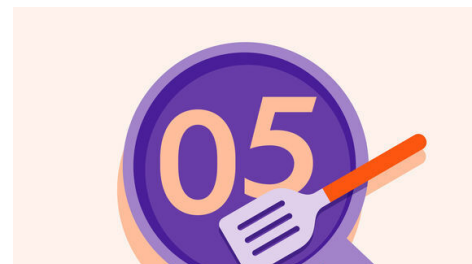
Meanwhile, in a medium nonstick skillet, combine remaining pumpkin and brown sugar, 1 teaspoon warm spice, and ½ teaspoon salt.



### 4. Make butter & glaze

Cook pumpkin butter over medium heat, adjusting heat as needed, stirring often, until very thick and caramelized, 20–30 minutes.

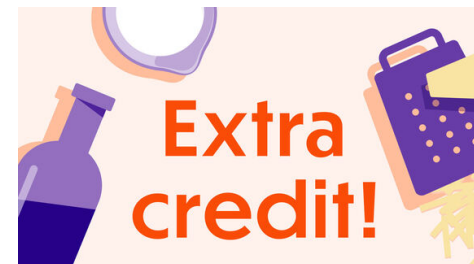
In a medium bowl, whisk together confectioners' sugar, all of the maple syrup, and 2 tablespoons melted butter. Thin with 1 teaspoon water at a time until glaze is smooth and drops from whisk in thick ribbons.



### 5. Glaze scones & serve

Carefully dip rounded side of each scone in glaze until coated. Transfer to a wire rack set over a baking sheet, glaze-side up. Immediately sprinkle with pumpkin seeds. Set aside until glaze is set.

Serve pumpkin scones with pumpkin butter for spreading. Enjoy!



### 6. Check us out!

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