THE J.M. SMUCKER Co

Easy Glazed Pumpkin Pie Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	17 mins	8	N/A

Ingredients

- **Scones:**
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) ground cinnamon
- 1/2 tsp (2 mL) ground cloves
- 1/4 tsp (1 mL) ground ginger
- 6 tbsp (90 mL) cold butter
- 1/2 cup (125 mL) pure canned pumpkin (not filling)
- 1 egg
- 5 tbsp (75 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 3 tbsp (45 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 1/4 tsp (1 mL) ground cinnamon
- 1/8 tsp (0.5 mL) ground nutmeg, ground ginger, ground cloves, optional

Directions

Step 2:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

Step 3:

Combine first 7 ingredients in large bowl. Cut butter in with pastry blender or two knives until mixture is crumbly and resembles pea sized crumbs. Combine pumpkin, egg and evaporated milk in measuring cup. Mix into dry flour mixture. Form the dough into a ball.

Step 4:

Place on floured surface and pat into a 10” (25 cm) round. Cut into 8 triangles. Place on prepared baking sheet. Bake in preheated oven for 15-17 minutes or until golden around the edges. Remove and place on wire rack over a baking sheet.

Step 6:

Combine all ingredients. Brush over hot scones. Serve warm.

Images

