

PUMPKIN SCONES WITH CINNAMON BUTTER

GET KIDS
COOKING
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INGREDIENTS FOR SCONES

2 ½ cups SR flour (white or wholemeal)
300g pumpkin
½ cup cream
½ cup lemonade

INGREDIENTS FOR CINNAMON BUTTER

100g butter
1 tbsp sugar
1 tbsp cinnamon

EQUIPMENT YOU WILL NEED

2 bowls
Measuring cups
Baking tray
Baking paper
Knife
Cutting board
Fork
Pot/steamer
Colander
Teaspoon
Scone cutter (optional)

SCONES

1. Preheat oven to 200°C
2. Place baking paper on tray
3. Cut and peel pumpkin
4. Steam or boil pumpkin
5. Mash drained pumpkin with a fork
6. Place flour in a bowl, add pumpkin, cream and lemonade then mix gently. Roll out until 2cm thick. Cut into squares or use your preferred cutter
7. Place scones on a tray and bake for 8-10 minutes until golden brown
8. Serve with cinnamon butter

CINNAMON BUTTER

9. Use teaspoon to mix softened butter with cinnamon and sugar, serve with scones

ADULT HELP

Cutting, peeling and
cooking pumpkin
Using oven

ALLERGY AWARENESS

V **DF** Replace cream with
200g nuttalex & rub into flour

GF Use GF flour



HALLOWEEN IDEAS

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APPLE
ALMOND
SNACKS



TOFFEE
APPLES



FRUIT
SALAD



SPOOKY
SANDWICH

HAPPY HALLOWEEN



BANANA
GHOSTS



SPAGHETTI
STUFFED
CAPSICUM

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PRIZES FOR HALLOWEEN!

