

## Pumpkin Scones

1/4 c butter, softened

1/4 c white sugar

1/4 c applesauce (try no added sugar or cinnamon flavored)

1 c pumpkin puree (or pumpkin pie filling)

1 tsp pumpkin pie spice (optional)

1/4 c whole milk + 2 Tbs whole milk, divided

1/2 c cinnamon chips (substitute chocolate chips if cinnamon chips are not available)

2 3/4 c self-rising flour

1. Preheat oven to 400 degrees. Cover a baking sheet with parchment paper (wax paper will not work).
2. Cream together butter and sugar.
3. Add applesauce, pumpkin puree, pumpkin pie spice, and whole milk. Mix well.
4. Stir in cinnamon chips.
5. Gradually stir in flour.
6. Knead three or four times until dough holds together.
7. Turn onto well-floured surface. Divide dough in half. Gently work each half into a round disc about 1 inch thick. Use a knife or dough scraper to divide each disc into 8 sections (like a pizza) for a total of 16 scones.
8. Arrange the scones on the baking sheet and brush with 2 Tbs whole milk to prevent burning.
9. Bake for 15 minutes at 400 degrees until the bottoms of the scones are lightly browned.