



a better world begins on your plate

plant-based
eating ANIMAL PROTECTION
OF NEW MEXICO

Pumpkin Spice Scones



When fall arrives, there is nothing like adding some pumpkin spice to your day!

These delicious and easy-to-make pumpkin spice scones can be enjoyed as part of your breakfast, or as an afternoon snack with a warm beverage.

2 cups Flour
1 ½ tsp Baking Powder
½ tsp Salt
1 ½ tsp Pumpkin Pie Spice
6 Tbsp cold vegan butter
1/3 cup Pumpkin Puree
1/3 cup vegan Half-n-Half
6 Tbsp Brown Sugar
1 tsp Vanilla

For Icing:

½ cup Powdered Sugar
1 Tbsp Soy Milk
½ tsp Pumpkin Pie Spice

1. In a medium bowl, combine flour, baking powder, salt, and spice. Cut butter into flour using a pastry blender or fork.
2. In a separate bowl, combine pumpkin, half-n-half, brown sugar, and vanilla.
3. Combine liquids mixture with flour mixture. Stir with a wooden spoon until just blended. Finish kneading with your hands until mixture forms a ball. If you feel your dough is getting warm, refrigerate for 10-15 minutes to make it easier to shape the scones.
4. Shape the dough out into a circle, ¾ to 1 inch thick. Cut it like a pie into 8 pieces. Place pieces on the baking sheet so that they are not touching.
5. Bake scones for about 15 minutes at 425 degrees. Cool on a wire rack.
6. For icing, whisk all ingredients together and drizzle over scones (after scones have cooled).

Recipe adapted from: <https://commonsensehome.com/pumpkin-spice-scones/>