



Gluten Free Chocolate Pecan Pumpkin

Scones

Ingredients

- 2 cups (260 grams) London Blend
- 1/3 cup (70 grams) light brown sugar
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (113 grams) cold unsalted butter, cut into pieces
- 1/3 cup (50 grams) chocolate chips
- 1/4 cup (30 grams) toasted and chopped pecans
- 1/3 - 1/2 cup (80 - 120 ml) buttermilk
- 1/2 cup (120 ml) canned pumpkin
- 1 teaspoon vanilla extract

Egg Wash:

- 1 egg

1 tablespoon milk or cream
Granulated sugar for sprinkling

Directions:

Heat: Preheat oven to 400 degrees F and place rack in the center of the oven. Line a baking sheet with parchment paper.

Mix: In a large bowl, whisk together the London Blend, sugar, spices, baking powder, baking soda and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or hand mixer. The mixture should look like coarse crumbs. Stir in the chocolate chips and pecans, if using. In a separate bowl mix together the buttermilk, pumpkin puree and vanilla and then add the buttermilk mixture to the dry mixture and mix until the dough comes together.

Transfer to a surface floured with London Blend and sprinkle the top of your dough with the Blend to prevent it from sticking to your hands and your work surface. Roll the dough into a ball and then pat into a circle that is about 7 inches (18 cm) round and about 1 1/2 inches (4 cm) thick. Using a long knife or pizza cutter, cut this circle into 8 pie-shaped wedges (triangles). Place the scones on the baking sheet. Brush the tops of the scones with the egg wash and sprinkle tops with granulated sugar.

Place the baking sheet inside another baking sheet to prevent the bottoms of the scones from over browning. Bake for about 30 minutes or until golden brown and a toothpick inserted in the middle comes out clean. Transfer to a wire rack to cool.