

Marie Saba

from my kitchen to yours

Air Fryer Pumpkin Scones

Makes 8 mini scones

Ingredients:

- 1/4 cup (60 g) pumpkin puree
- 1 cup (140g) all-purpose flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- Pinch of cloves
- 1/2 cup (120 ml) heavy cream
- 3 Tablespoons light brown sugar, packed
- 1/2 teaspoon vanilla



For topping: heavy cream, cinnamon and sugar in the raw

For icing: 1/4 cup powdered sugar + 1/2 Tablespoon milk

Instructions:

1. In a small skillet, cook the pumpkin over medium-low heat until reduced by half (about 10 minutes), stirring frequently with a spatula. Set aside to cool.
2. In a large mixing bowl, mix together flour, sugar, baking powder, salt, cinnamon, nutmeg and cloves.
3. In a medium bowl, whisk together cooked pumpkin (2 Tablespoons after cooking in step 1), heavy cream, brown sugar and vanilla. Whisk until smooth.
4. Add pumpkin mixture to dry ingredients. Stir gently until a dough forms. Turn dough out onto a lightly floured surface. Form dough into a circle about 6-inches round (1/2-inch tall). Cut into 8 wedges. Brush tops with heavy cream and sprinkle with cinnamon and sugar.

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5. Line air fryer basket with foil or parchment and place wedges on top. Cook at 350 F (176 C) for 10-12 minutes. Cool for 10 minutes on a wire rack. While scones are cooling, in a small bowl mix together powdered sugar, milk and vanilla until smooth. (Add additional powdered sugar if too thin, or milk if too thick.) Drizzle icing over cooled scones and enjoy!

Notes:

- If you don't have an air fryer, you can bake these in the oven. Place wedges on a parchment-lined baking sheet and bake at 415 F for 16-18 minutes.