

Easy Pumpkin, Thyme, and Parmesan Scones



This easy Pumpkin, Thyme and Parmesan scone recipe is favourite in our home. Whip up a batch for a delicious and healthy afternoon tea

- **Prep Time:** 10 minutes **Cook Time:** 35 minutes
- **Total Time:** 45 minutes **Yield:** 10 - 12 scones

INGREDIENTS

- 350g pumpkin or butternut, peeled and cut up into cubes
- 2 1/2 cups Self Raising Flour
- 1 cup finely grated Parmesan cheese
- 1/2t salt
- 1/2t black pepper
- 2t fresh thyme leaves, roughly chopped
- 1/2 cup buttermilk
- 1 egg yolk
- 1tsp buttermilk
- 2 Tbsp. of Pumpkin Seeds

whipped goats cheese spread

- 100g cream cheese
- 100g goat's cheese
- 2tsp milk

INSTRUCTIONS

1. Preheat the oven to 200 C (400 F)

2. Steam the pumpkin in a metal basket or sieve over boiling water (lid on). Cook for 10 – 15 minutes until soft. set aside to cool and dry off in the air. Blend in a food processor or with an immersion blender until smooth.
3. Mix the flour, Parmesan, thyme, salt, and pepper in a bowl.
4. Add the buttermilk and pumpkin puree to the dry mixture and using a knife lightly mix it until it is just combined.
5. Turn the mixture out onto a lightly floured surface and knead slightly to form a dough.
6. Press the dough down to about 4-5cm and cut the scones using a 5 – 6cm cookie cutter and place on a baking sheet lined with silicone or baking paper.
7. Mix the egg yolk and extra buttermilk together and brush the tops of the scones.
8. Sprinkle pumpkin seeds on top of each scone and bake in the oven for 20 – 25 minutes until golden brown.

whipped goats cheese spread

Put the cream cheese, goats' cheese and milk in a bowl and whisk using an electric mixer until light and fluffy.



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