

# Pumpkin & Golden Raisin Scones

From Libby's booklet, *Favorite Pumpkin Recipes*, c. 2000?



**Servings: 12**

1. Preheat oven to 400°.
2. In large bowl, combine flour, brown sugar, baking powder, cinnamon, baking soda, salt, nutmeg, and allspice. Mix well.
3. Using a pastry blender, cut in butter until mixture is crumbly.
4. In small bowl, combine egg, pumpkin, and buttermilk; stir until well blended, then add raisins and stir in thoroughly. Add to dry mixture and stir until there are only a few tiny streaks of flour.
5. Roll the wet mixture out onto a floured surface and pat into a circle 3/4" thick. With 2" cutter, cut into 14 scones. Place scones on ungreased cookie sheet. Brush tops with egg white (or heavy cream). Bake 10-12 minutes or until toothpick inserted comes out clean. Remove to wire rack to cool.

- 2 cups flour
- 1/2 cup brown sugar, packed
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/4 cup butter
- 1/2 cup golden raisins
- 1 large egg, slightly beaten
- 3/4 cup canned pumpkin, solid packed
- 2 tablespoons buttermilk
- 1 large egg white, beaten (or about 2 T. heavy cream)

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Per Serving (excluding unknown items): 168 Calories; 5g Fat (24.1% calories from fat); 4g Protein; 29g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 235mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>