

Copycat Starbucks Pumpkin Scones

Active Time	Total Time	Yield
20 Mins	40 Mins	Serves 8 (serving size: 1 scone)

By **PAM LOLLEY**

WELL DONE

Skip the drive-thru line and enjoy your favorite seasonal Starbucks baked good right in the comfort of your own kitchen. These copycat Starbucks Pumpkin Scones are the perfect companion to a hot cup of coffee and a brisk fall morning.

Ingredients

SCONES

- 2 cups (about 8 1/2 oz.) all-purpose flour
- 1/3 cup firmly packed light brown sugar
- 1 tablespoon baking powder
- 1/2 teaspoon table salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/2 cup (4 oz.) cold butter, cut into 1/2-in. cubes
- 1/3 cup canned pumpkin puree
- 2/3 cup plus 2 Tbsp. heavy cream, divided

VANILLA GLAZE

- 1 cup powdered sugar
- 3 to 4 tablespoons heavy cream
- 1/2 teaspoon vanilla extract

How to Make It

- Step 1** Preheat oven to 450°F. Whisk together flour, brown sugar, baking powder, salt, and spices in a large bowl. Add butter; use a pastry blender or 2 knives to cut butter into flour mixture until crumbly and mixture resembles small peas. Freeze 5 minutes.
- Step 2** Whisk together pumpkin puree and 2/3 cup of the heavy cream in a 1 cup glass measuring cup. Add pumpkin mixture to flour mixture, stirring just until dry ingredients are moistened.
- Step 3** Turn dough out onto wax paper; gently press or pat dough into a 7-inch round (mixture will be crumbly). Cut round into 8 wedges. Place wedges 2 inches apart on a baking sheet lined with parchment paper. Brush tops of wedges with remaining 2 tablespoons cream just until moistened. Bake in preheated oven until golden, 13 to 15 minutes. Transfer scones to a wire rack, and cool 5 minutes.
- Step 4** Prepare the Vanilla Glaze: Whisk together powdered sugar, 3 tablespoons of cream, and vanilla until smooth. Add up to 1 tablespoon cream, 1 teaspoon at a time, if needed, to reach desired consistency.

PUMPKIN SPICE DRIZZLE

3/4 cup powdered sugar

1 tablespoon canned pumpkin puree

1 tablespoon heavy cream

1/8 teaspoon ground cinnamon

Pinch of ground ginger, ground
nutmeg, and ground cloves

Step 5 Prepare the Pumpkin Spice Drizzle: Whisk together powdered sugar, pumpkin puree, cream, cinnamon, ginger, nutmeg, and cloves until smooth.

Step 6 Spread a thin layer of Vanilla Glaze on each scone, and drizzle with Pumpkin Spice Drizzle. Serve warm or room temperature.

