

Possum Magic Pumpkin Scones

In that wonderful Australian picture book **Possum Magic**, Grandma Poss and Hush travelled all over Australia searching for the food that would make Hush visible again—among other classic Australian foods, they nibbled on Pumpkin Scones. Here's a recipe for you to try—maybe read the story again and make some of the other foods they ate (or just enjoy the story!)

INGREDIENTS:

- 2 cups self-raising flour
- 1 cup cooked mashed pumpkin
- 2 tbsp sugar
- 2 tbsp butter
- 1 egg
- 2 tbsp full-fat milk



INSTRUCTIONS:

1. Pre-heat the oven to 180C (365F) fan-forced and line a baking tray with baking paper.
2. Sift the flour into a large bowl
3. Add the sugar, then use your fingers to rub the butter into the mixture until it resembles bread crumbs.
4. Add the egg, milk and pumpkin and fold them through.
5. Turn the dough out onto a floured surface, flour your hands and pat it out to about 2-3 cm thickness.
6. Use a floured, round cookie cutter (or a glass if you don't have a cookie cutter) to cut rounds and place them on the tray so that they're just touching—if they're all huddled together, they'll support each other as they rise. You should get about 16 scones out of this mix.
7. Place in oven and bake for 10-15 minutes or until golden.
8. Transfer to a wire rack to cool—then enjoy!