

SAMPLE RECIPE – ROYAL BATHURST SHOW FEATURE CLASS 2026

PUMPKIN SCONES

(credit. Lady Flo Bjelke-Petersen's Classic Country Collection)

INGREDIENTS:

1 Tbl butter (20 g)

½ cup sugar

¼ tsp salt

1 egg

1 cup mashed pumpkin (cold)

2 cups Self Raising flour (plus extra)

METHOD:

1. Preheat a very hot oven (225-250 C)
2. Beat together butter, sugar and salt with electric mixer till creamy.
3. Beat in egg, then pumpkin.
4. By hand, using a flat blade knife, stir in sifted flour to a slightly sticky dough. [Depending on the moistness of pumpkin – you may need to add extra flour if too moist, or a little milk if too dry]
5. Turn mixture out onto a floured board, press out lightly to approx. 2-3cm thickness
6. Cut out with scone cutter (don't twist)
7. Place close together (1cm or less apart) on a heated, floured (or baking paper lined) baking tray.
8. Cook on top shelf of oven for 15-20 mins until golden topped

Makes – 12-15 scones