

Better-Than-Starbucks Pumpkin Scones with Spiced Glaze

This recipe is straightforward, making it accessible for bakers of all skill levels.



OVEN
400°F

TIME
15 min

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INGREDIENTS

2 cups all-purpose flour
1/2 cup granulated sugar
1 tablespoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/2 teaspoon salt
1/2 cup unsalted butter, cold and cubed
1/2 cup pumpkin puree
1/4 cup heavy cream
1 teaspoon vanilla extract
For the glaze: 1 cup powdered sugar, 2 tablespoons milk, 1/2 teaspoon cinnamon

DIRECTIONS

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, cinnamon, nutmeg, ginger, and salt.
3. Add the cold, cubed butter to the dry ingredients and use a pastry cutter or your fingers to mix until the mixture resembles coarse crumbs.
4. In a separate bowl, combine the pumpkin puree, heavy cream, and vanilla extract. Stir until smooth.
5. Pour the wet ingredients into the dry ingredients and mix until just combined. Do not overmix!
6. Turn the dough out onto a floured surface and gently pat it into a circle about 1 inch thick. Cut into 8 wedges and place them on the prepared baking sheet.
7. Bake for 20 minutes or until golden brown. Let them cool slightly before glazing.
8. For the glaze, whisk together the powdered sugar, milk, and cinnamon until smooth. Drizzle over the warm scones.

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Original recipe: <https://chefmaniac.com/better-than-starbucks-pumpkin-scones-with-spiced-glaze/>