

Pumpkin-Ginger Oat Scones
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Time: 45 minutes

Yield: 12 scones

Ingredients

2¼ cups/290 grams all-purpose flour, plus more for sprinkling

½ cup/50 grams old-fashioned oats, plus more for sprinkling

½ cup/100 grams sugar

1 tablespoon baking powder

1 teaspoon salt

2 teaspoons pumpkin pie spice

½ cup/115 grams cold unsalted butter, cut into thin slices

¾ cup/90 grams finely chopped crystallized ginger

¾ cup/170 grams canned pumpkin purée

2 large eggs

Preparation

1. In a large bowl, whisk the flour, oats, sugar, baking powder, salt and spice.
2. Add the butter and toss to coat with the dry ingredients. Using your fingers or a pastry cutter, press and cut in the butter until coarse crumbs form and some peanut-size pieces remain. Toss in the ginger until evenly coated.
3. In a medium bowl, whisk the pumpkin and eggs until smooth. Add to the dry ingredients and mix with a fork until no dry bits remain and mixture forms a mass.
4. Line a large baking sheet with parchment paper and lightly flour. Divide the dough mass into two even pieces in the bowl and dump each piece onto the prepared sheet on opposite sides. Dampen your hands and press each piece into ¾-inch-thick rounds (about 6 inches in diameter). Refrigerate or freeze until stiff.
5. Heat oven to 425 degrees. When the oven is ready, take out the dough and cut each round into 6 even wedges using a sharp knife or bench scraper. Nudge the wedges about 1 inch apart. Sprinkle the tops with oats.
6. Bake until golden brown and firm when gently pressed, 20 to 22 minutes. To see if they're cooked through, tear one open immediately to make sure there's no wetness in the center. If there is, return the pan to the oven for a few minutes.
7. Cool on the pan on a rack for 5 minutes. Serve warm or room temperature, wrapped in a napkin to eat out of hand.

"TIP - *The cut scone dough can be frozen for up to 2 days before baking straight from the freezer. Increase baking time by 5 minutes or so. The baked scones will keep in an airtight container at room temperature for up to 3 days. They'll taste better if refreshed in a toaster oven before serving. The scones can be frozen until stiff after cooling, then transferred to freezer plastic bags and frozen for up to 3 months. Thaw and then reheat in a 350-degree oven for 10 minutes before serving.*"