

PUMPKIN SCONES

Made famous by Flo Bejlke Peterson, wife of a former Premier of Queensland.

1 tablespoon butter

½ cup of sugar

1 cup cooked and mashed Ironbark or Queensland Blue pumpkin

1 egg

1 pinch salt

2 cups self raising flour

Blend together the butter and sugar, add the egg and beat well, then add the pumpkin,

flour and salt and fold in by hand if necessary.

Knead very lightly, roll to 2cm thick and cut into 4cm squares, place close together on a greased scone tray and brush with a little milk.

Bake for about 15–18 minutes until golden on top, using indirect fire on a moderately hot grill with the hood closed (220oc).