



Pumpkin Drop Biscuits

Serves: 12 large or 16 medium biscuits

INGREDIENTS:

- 2 cups plain flour
- 2 tsp baking powder
- ½ tsp salt
- ½ cup raw sugar
- ½ tsp cinnamon
- 120g cold butter, cubed
- ¾ - 1 cup milk
- ¾ cup cooked pumpkin, pureed
- ½ tsp vanilla extract



METHOD:

1. Preheat the oven to 180°
2. Prepare all of the ingredients based on the instructions in the ingredients list
3. Line a baking tray with baking paper
4. Combine the flour, baking powder, salt, sugar and cinnamon in the large bowl
5. Use fingertips to rub the butter into the dry ingredients, or pulse in a food processor
6. Stir in the milk, pumpkin and vanilla until all the ingredients are combined
7. Drop heaped teaspoons of mix onto the baking tray
8. Bake for 15-20 minutes or until the biscuits bottoms have slightly browned

**** Tip: if you wanted to cut the biscuits out rather than making drop biscuits, use the minimum amount of milk. The dough will be less sticky and easier to work with. Flour your board liberally, roll out the dough to 2.5 – 3cm thick and cut. Bake for the same amount of time.**