

Pumpkin Scones with Spiced Glaze

Yield: 24 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-coffee-cream-caramel-recipe>

Ingredients:

- 2 cups cake flour
- 2 1/2 cups all-purpose flour
- 1/2 cup light brown sugar packed
- 1 1/2 tablespoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground clove
- 1 cup unsalted butter 1/2 pound, 2 sticks chilled, diced
- 2 eggs beaten
- 1 cup pumpkin purée canned, unsweetened
- 2/3 coffee cream 18%, table, chilled
- 1 egg with 2 tablespoons of milk or cream, for egg wash
- sanding sugar or Granulated, for garnish, optional
- 1 cup confectioners sugar
- 2 tablespoons whole milk
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 pinch all-spice
- 1 pinch ginger
- 1 pinch ground cloves

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 31 grams

3. Cholesterol: 45 milligrams
 4. Fat: 9 grams
 5. Fiber: 1 grams
 6. Protein: 3 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 210 milligrams
 9. Sugar: 11 grams
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