



Regardless of the season, enjoy the warm and cozy flavors of maple and pumpkin pie spice reminiscent of fall in every bite. The richness of coconut cream pairs well with squash or sweet potato if pumpkin puree is unavailable.

Maple Pumpkin **SCONES**

INGREDIENTS

1 cup/250 ml all-purpose flour
1 cup/250 ml whole wheat
1 tbsp/15 ml baking powder
½ tsp/2 ml sea salt
2 tsp/10 ml pumpkin pie spice
¼ cup/60 ml packed brown sugar
¾ cup/185 ml coconut cream (chill and scoop full fat from the top)
½ cup/125 ml canned pumpkin
1 tbsp/15 ml maple syrup
¼ cup/60 ml dried cranberries or pecans (optional)
Extra flour for dusting surface

Glaze

½ cup/125 ml powdered sugar
½ tsp/2 ml pumpkin pie spice
2 tbsp/30 ml plant-based milk or maple syrup
Garnish: ¼ cup/60 ml dried cranberries (optional)

METHOD

Combine the flour, baking powder, sugar, pecans or cranberries, salt, and spices in a large bowl. Add the chilled coconut cream and cut it with two knives or your hands until combined. The mixture will be dry and crumbly. Add the maple syrup to the pumpkin puree before adding it to the dry mixture, and mix until it is dough-like. Add more coconut cream if needed, 1 tbsp/15 ml at a time. Turn dough onto a lightly floured flat surface and shape it into a 1 inch/2.54 cm high flat round. Slice into 6-8 triangles using a flour-dusted knife and transfer to a baking sheet.

Bake in preheated 375°F/190°C oven until golden brown, about 20 minutes. Transfer to a wire rack; let cool completely.

Make the glaze. In a small bowl, combine the powdered sugar and pumpkin spice. Add plant-based milk a little at a time until desired consistency. Drizzle glaze over baked scones and garnish with dried cranberries or pecans.