



Pumpkin Drop Biscuits

Season: Autumn

Serves: 30 tastes in the classroom or 6 at home (12 large or 16 medium biscuits)

Fresh from the garden: pumpkin

Pre-prepare the pumpkin by steaming 1 cup of 1 cm cubes for 10–15 minutes, then puréeing.

Equipment:

metric measuring scales, cups
and spoons
baking tray
baking paper
large bowl
fork
wooden spoon

Ingredients:

2 cups plain flour
2 tsp baking powder
1/2 tsp salt
1/2 cup raw sugar
1/2 tsp cinnamon
120 g cold butter, cubed
3/4–1 cup milk
3/4 cup cooked pumpkin, puréed
1/2 tsp vanilla extract

What to do:

1. Preheat the oven to 180°C.
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. Blend the cold butter cubes into the dry ingredients using the fork, until the texture is similar to coarse breadcrumbs.
6. Stir in the milk, pumpkin and vanilla until all ingredients are combined.
7. Drop heaped teaspoons of mix onto the baking tray.
8. Bake for 15–20 minutes or until the biscuit bottoms have slightly browned.

Tip: If you wanted to cut these 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 2.5–3.0 cm thick and cut. Bake for the same amount of time.

