



Pumpkin Drop Biscuits

Season: All

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 × 1 cm cubes for 10–15 minutes, then puréeing.

Equipment:

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

Ingredients:

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

What to do:

1. Preheat the oven to 180°C.
2. Line a baking tray with baking paper.
3. In a large bowl, combine flour, baking powder, salt, sugar and cinnamon.
4. Blend the cold butter cubes into the dry ingredients using a fork, until the texture is similar to coarse breadcrumbs.
5. Stir in milk, pumpkin and vanilla until all ingredients are combined.
6. Drop heaped teaspoons of mix onto the baking sheet.
7. Bake for 15–20 minutes or until the biscuit bottoms have slightly browned.

Tip: If you wanted to cut these biscuits out rather than make 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 cm thick and cut. Bake for the same time.

