

The Day We Made Pumpkin Scones



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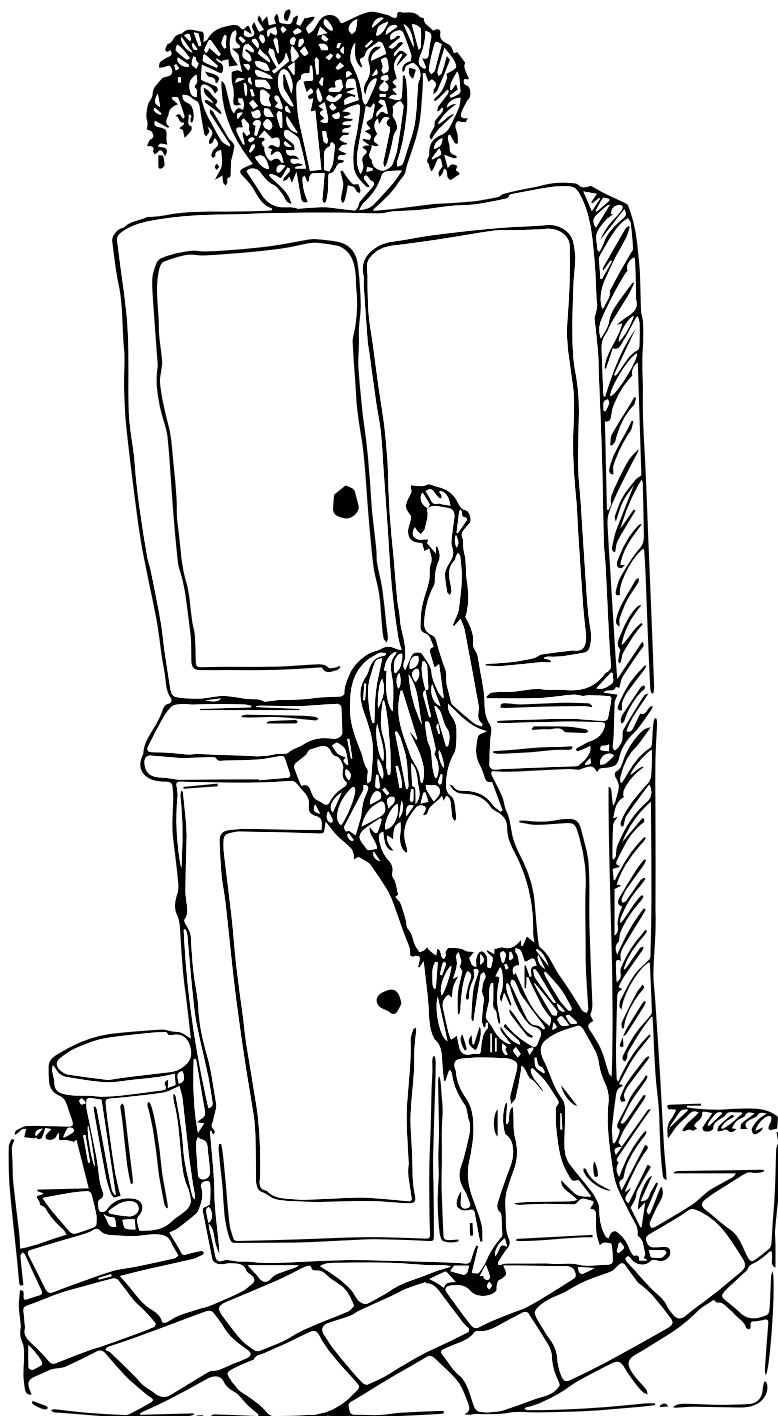
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The Day We Made Pumpkin Scones

Written by Lesley Adams

This is a story which tells us how to make pumpkin scones.



The children wanted some morning tea, so we went to the cupboard to get the recipe for pumpkin scones.

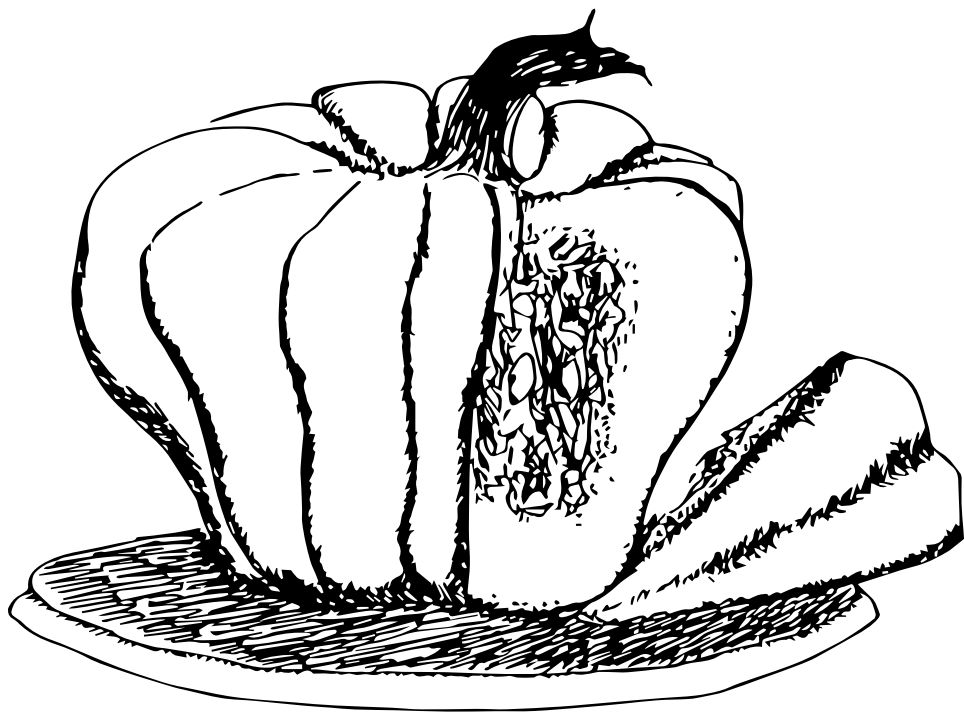
Then we went down to the
vegetable garden to get a pumpkin.

It was a big Queensland Blue.



We went up to the kitchen, cut
the pumpkin and put it in the
saucepan of water and cooked it.

When it was cooked, we
mashed the pumpkin.



We got the margarine, sugar and
the pumpkin and mixed them.

We beat in an egg.

We mixed the flour, ginger, salt,
cinnamon and nutmeg then added the
milk and made it into a soft dough.

I kneaded it lightly.

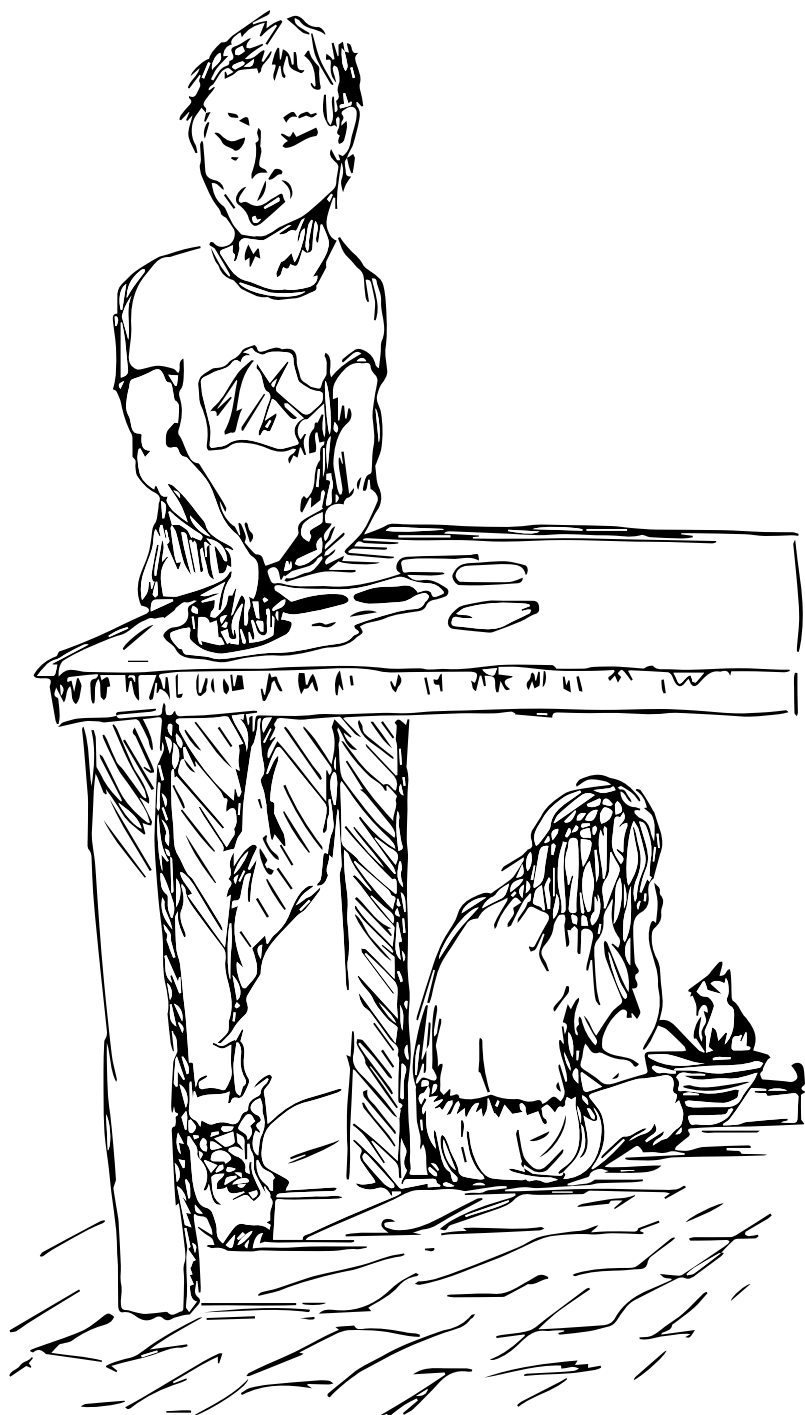


Then Wayne got the scone cutter
and cut the scones out.

Corey put them onto the tray.

Amanda glazed the scones
with the milk.

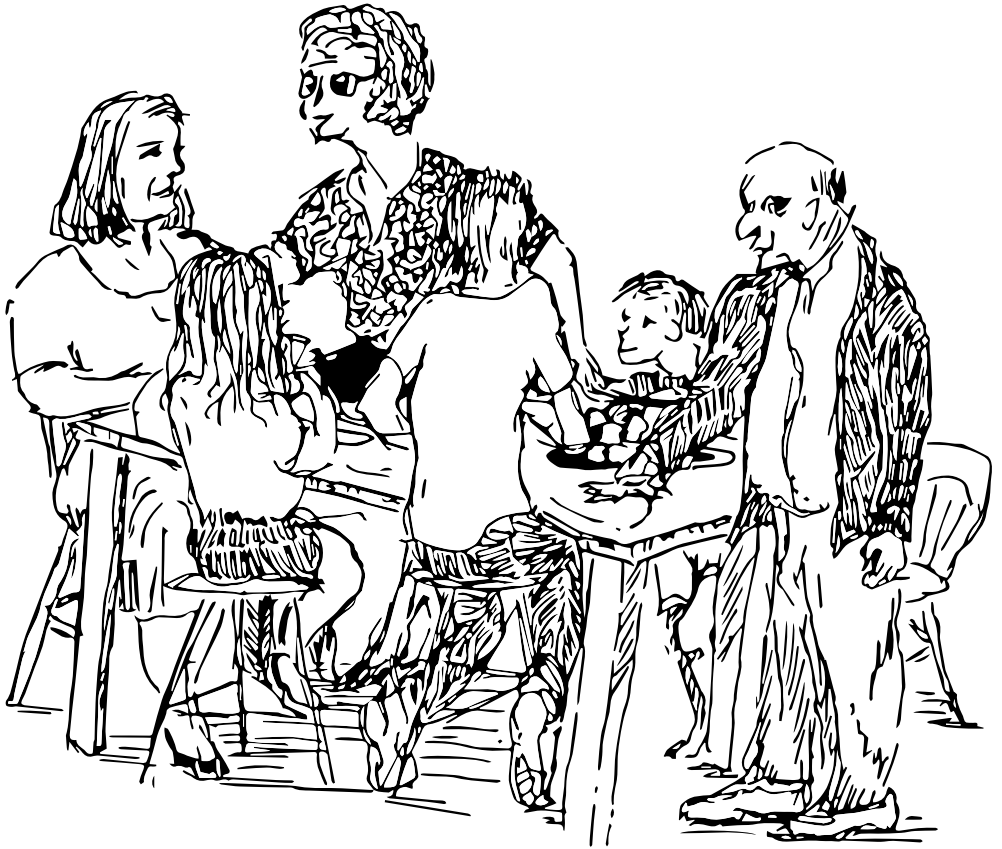
Then I put them into the oven.



While the scones were cooking
there was a knock at the door.

It was the children's grandparents.

We all sat down for morning
tea with a nice drink and the
pumpkin scones with homemade
strawberry jam and cream.



Pumpkin Scone recipe

- 30g margarine
- $\frac{1}{4}$ cup castor sugar
- 1 cup cooked mashed pumpkin
- 1 egg
- 1 $\frac{1}{2}$ cups self-raising flour
- $\frac{1}{2}$ teaspoon ground ginger
- Pinch salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ to $\frac{1}{2}$ cup milk

Beat margarine and sugar together,
add pumpkin and mix well.

Add egg, beat well.

Fold in sifted flour, ginger, salt, cinnamon and nutmeg alternately with $\frac{1}{4}$ cup milk.

If necessary, add remaining milk to make a soft dough.

Turn mixture onto a floured surface and knead lightly.

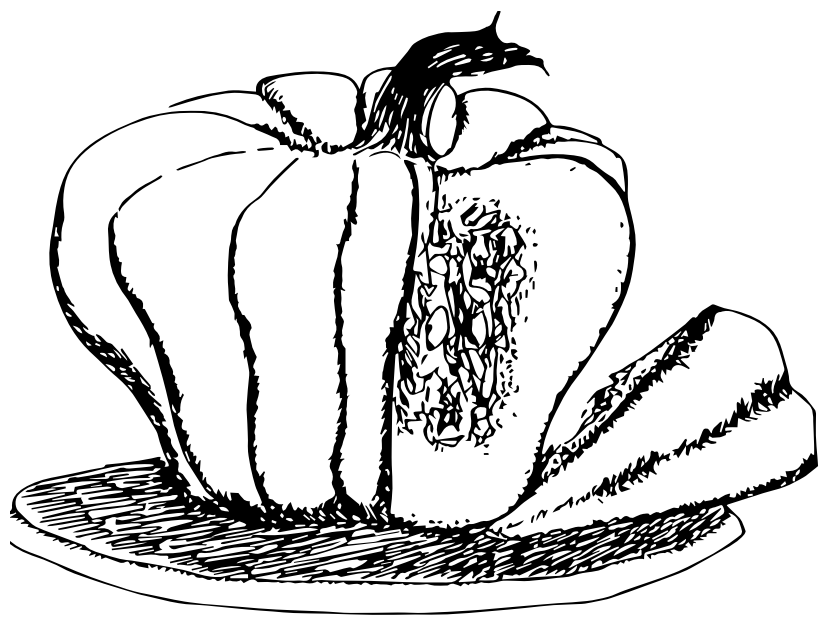
Pat out to 2 cm thickness, cut out with floured cutter.

Place on greased 28 cm x 18 cm lamington tin.

Glaze with a little milk.

Bake in hot oven 12 to 15 minutes or until golden brown.

Makes about 12.



25 Stories

Written by learners and published
as a resource for others to share
on their learning journeys

During the late 1980s and early 1990s, the Adult Literacy and Basic Education (ALBE) Resources Unit in Devonport, Tasmania, published over 50 stories that had been written by learners as part of their literacy learning program. The writers were closely involved in the production of their stories, with the understanding that the resources would be made available for other learners, teachers and tutors. Since their initial publication there has been continuing interest in the stories, that contain relevant content and appropriate reading levels for adult learners. They are widely used by individuals and organisations across Australia as reading resources and as models for writing.

25 Stories is a selection of those works that have been republished and made available to download, free of charge from the Tasmanian Council for Adult Literacy (TCAL) website, www.tcal.org.au. Each story has been assigned an Australian Core Skills Framework (ACSF) level for reading and writing.

TasTAFE and TCAL wish to thank the original writers, illustrators, learners, teachers and publishers who have generously made these stories available for others to share.

