

## PUMPKIN & DARK CHOCOLATE SCONES with SALTED CARAMEL DRIZZLE

*Scones à la Citrouille et au Chocolat Noir avec Filet de Caramel Salé*

**Prep Time:** 20 minutes

**Cook Bake Time:** 18-20 minutes

**Yield:** 8 slices

**Source:** The Gilded Table – September Edition



### Recipe Description

Tender, warmly spiced pumpkin scones studded with chunks of dark chocolate, finished with a silky salted caramel drizzle. A perfect marriage of cozy autumn flavors and indulgent dessert charm.

### Ingredients

- **For the Scones:**
  - 2 ½ cups (300 g) all-purpose flour
  - ¼ cup (65 g) brown sugar, packed
  - 1 Tbsp baking powder
  - 1 tsp cinnamon
  - ½ tsp ground nutmeg
  - ½ tsp ground ginger
  - ¼ tsp ground cloves
  - ½ tsp fine sea salt
  - ½ cup (113 g) cold unsalted butter, cubed
  - 1 cup (240 g) pumpkin purée
  - 1 large egg
  - 1 tsp vanilla extract
  - ½ cup (85 g) dark chocolate chunks (70% cacao recommended)
- **For the Salted Caramel Drizzle:**
  - ½ cup (100 g) granulated sugar
  - 3 Tbsp unsalted butter, cubed
  - ¼ cup (60 ml) heavy cream
  - ½ tsp flaky sea salt (or to taste)



## Directions

### 1. Preheat Oven:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

### 2. Mix Dry Ingredients:

In a large bowl, whisk together flour, brown sugar, baking powder, spices, and salt.

### 3. Cut in Butter:

Using a pastry cutter or fingertips, cut cold butter into the dry mixture until it resembles coarse crumbs.

### 4. Combine Wet Ingredients:

In a separate bowl, whisk pumpkin purée, egg, and vanilla until smooth.

### 5. Form Dough:

Add wet mixture to dry ingredients and gently stir until just combined. Fold in dark chocolate chunks. Do not overmix.

### 6. Shape & Cut:

Turn dough out onto a lightly floured surface. Pat into an 8-inch round, about 1-inch thick. Cut into 8 wedges and place on the prepared baking sheet.

### 7. Bake:

Bake 18–20 minutes, until golden and firm to the touch. Cool slightly before drizzling.

### 8. Make Caramel Drizzle:

In a small saucepan, heat sugar over medium heat, swirling (not stirring) until melted and amber in color. Stir in butter until melted, then carefully add cream. Whisk until smooth, remove from heat, and stir in salt.

### 9. Finish:

Drizzle warm caramel over cooled scones. Serve immediately or store airtight for up to 2 days.



## 1. Notes

- For extra texture, sprinkle turbinado sugar over scones before baking.
- Make caramel ahead and store in a jar in the fridge; gently reheat before drizzling.
- These pair beautifully with a latte or spiced tea.