

Layered Pumpkin Spice Latte Scones

Imagine a cinnamon roll meeting a pumpkin spice latte in scone form. Warm spices are perfectly complemented by the subtle tart and bitter notes of our Roadtrip Espresso, layered between tender scone dough and topped with a sweet pumpkin glaze. It's an irresistible way to welcome the cozy season.

Ingredients

For the scones • 2 cups all-purpose flour • ¼ cup granulated sugar • 1 tbsp baking powder • ¼ tsp baking soda • 1 tsp kosher salt • ½ cup unsalted butter, cold • ⅓ cup whole or alternative milk, cold • ⅓ cup pumpkin purée • 1 large egg, cold • 4 tbsp demerara sugar (optional) • 2 tbsp melted butter	For the pumpkin spice latte filling • ⅓ cup packed dark brown sugar • 1 tbsp finely ground Roadtrip Espresso • 2 tsp ground cinnamon • ½ tsp ground ginger • ¼ tsp ground nutmeg • ¼ tsp ground allspice • ⅛ tsp ground cloves For the pumpkin glaze • 1 tbsp pure pumpkin • ½ tsp cinnamon • 3 tbsp heavy cream • ¾ cup icing sugar
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Directions

For the scones

1. Preheat oven to 400°F and line baking sheet with parchment paper.
2. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt and whisk together. Add in cold butter and with your hands or two forks, work in the butter until the dough resembles coarse sand and the butter is small pea-sized pieces. Set aside.
3. In a large measuring cup, combine milk, pumpkin purée and egg.

4. Gradually add the milk mixture to the dough. Add in half at first, you may not need to use the full amount of liquid. Combine until the dough is just moistened and forms into a ball. Add slightly more of the liquid pumpkin mixture if required.
5. Once the dough has formed, lightly dust your work surface with flour and gently pat and shape the dough into a rough square shape. Roll out the dough until it is about ½ inch thick.
6. For the filling, in a small bowl combine all of the spices, brown sugar and ground Roadtrip Espresso. Set aside.
7. Brush one side of the rolled out dough with melted butter and sprinkle about 3/4 of the filling evenly over top, using your hands to spread almost to the edges. Fold the dough in half.
8. Brush half of the folded dough with melted butter and sprinkle the remaining filling over top. Fold in half again.
9. Gently shape and pat the dough into a round shape, pinching the sides slightly to seal in the filling as much as possible. Be careful not to overwork the dough too much at this point.
10. Using a bench scraper or sharp knife, carefully cut the dough into 8 triangle pieces and place onto the parchment lined baking sheet.
11. Brush the scones with remaining butter and sprinkle generously with demerara sugar. Place the scones into the freezer for about 5-10 minutes to get the ingredients to become cold again.
12. Once the scones have chilled, remove from the freezer and bake for around 18-22 minutes or until the scones have become golden brown around the edges. Let cool slightly before topping with pumpkin glaze.

For the pumpkin glaze

1. In a small bowl, combine pumpkin puree with cinnamon and 1 tbsp heavy cream.
2. Add icing sugar and remaining heavy cream and combine well.
3. Place the icing sugar in a Ziploc bag and snip the corner of the bag or use a piping bag with a round tip. Pipe the glaze over top of the scones or use a spoon to glaze the tops of the scones before serving.