



Pumpkin Cranberry Mini Scones



1/4 of recipe (1 mini scone): 67 calories, 0g total fat (0g sat. fat), 218mg sodium, 15g carbs, 1g fiber, 2.5g sugars, 1.5g protein

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Prep: 10 minutes **Cook:** 10 minutes



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Ingredients

1/2 cup self-rising flour
1 packet natural no-calorie sweetener
1/8 tsp. pumpkin pie spice
1 dash salt
1/4 cup canned pure pumpkin
1 1/2 tbsp. sweetened dried cranberries, chopped
Optional topping: powdered sugar

Directions

In a large bowl, combine flour, sweetener, pumpkin pie spice, and salt. Add pumpkin. Mix until dough forms. (It will be crumbly at first, but keep mixing.)

Fold in cranberries. Shape dough into a ball. Slightly flatten to about 1/2 inch in thickness. Cut into 4 quarters.

Spray an air fryer with non-aerosol nonstick spray. Place scones in the air fryer, and spray with more nonstick spray.

Set air fryer to 360°F. Cook until golden brown and cooked through, 8-10 minutes.

MAKES 4 SERVINGS

Oven Alternative: Bake at 385°F until golden brown and cooked through, 12-14 minutes.

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