



Tattie (potato) Scones

Ingredients

Makes 8

250g floury potato

25g butter

50g plain flour

1/2 tsp salt

1/2 tsp baking powder

Method

- Peel and cut the potatoes into small chunks. Boil until soft then drain well.
- Mash the potatoes with the butter.
- Add the flour and baking powder to the potatoes and mix to form a dough.
- Turn out onto a floured surface and cut into two to make two balls.
- Roll the balls gently with a rolling pin into discs about 1/4" thick.
- Cut each disc into quarters and prick with a fork.
- Heat up a flat bottom pan to medium hot with a tiny amount of butter. Cook the scones for 3-4 minutes on each side until golden brown.
- Place on a wire rack, smear with butter and eat when still warm

Delicious with breakfast, hot broth or lentil soup or toasted the following day