

St. Paul's Cooking Class Crew

Potato Scone Recipe

Prep: 5-10mins

Cook: 5-10mins

Ingredients

- 225g boiled and mashed potatoes
- 65g flour
- 3 tablespoons melted butter
- Half teaspoon salt

Method

1. Mash the potatoes while they are still warm and add the butter and salt.
2. Add in enough flour to make it a pliable dough but without making it too dry. The type of potato will affect this. Turn out onto a floured surface and roll until about quarter of an inch thick.
3. Cut into six-inch circles and then into quarters.
4. Prick all over with a fork and cook in a heavy pan which has been lightly greased.
5. Cook each side for about three minutes or until golden brown.

You can add cheese, spring onions, chives, chilli... even peas if you're feeling adventurous