

Potato Scones

This is a newish recipe to me, but a brilliant find. Anything different to do with potatoes is always interesting. My children love these and so do I, I almost feel as if they are a meal in themselves. They are a little smarter than plain ordinary mash, and go really well with either sausages or something special like poached salmon.

Ingredients:

5 medium sized potatoes
1 tbsp butter
2oz (50g) plain flour
Salt and pepper
1 tbsp olive oil

Preparation: 10 minutes Cooking time: 25 minutes

Makes: 10 – 12 scones



Directions:

1. Peel, cook and mash the potatoes.
2. Add the butter to the potatoes.
3. Add enough flour to make the mixture pliable like dough.
4. Make up 8cm x 1.5cm (3 x 1/2") rounds, you should be able to make about 10 or 12 of these.
5. Prick the surface of each scone with a fork – this allows the heat through to the centre of the scone, when cooking it.
6. Heat up a frying pan with just a little olive oil, covering the bottom.
7. Place the scones in the pan and fry them gently for about 3 minutes on each side.
8. Best served hot.