



Potato Scone recipe

Makes 6 scones

Ingredients

- 4 tablespoons (6 tablespoons in the US) of self-raising flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon (1.5 tablespoons in the US) margarine or cooking fat
- 4 tablespoons (6 tablespoons in the US) of mashed potatoes (drained and then mashed with nothing added although leftover mash would work too)

Method

1. Mix together the flour, baking powder and salt and rub in the margarine.
2. Add the mashed potato until light and creamy
3. Mix together to form a soft dough (add a little milk if needs be)
4. Press out into a round and slice into 6
5. Brush the top with milk
6. Bake in a moderate oven for 20-30 minutes until golden brown

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