**Potato Scones**

**Ingredients:**
200g of mashed potatoes
40g of plain flour
20g of butter
Pinch of salt
 *A girdle or griddle pan is the best way to make potato scones though a frying pan can also be used. The trick is not to let the mixture get dry.*

**Method:**
1. Wash, peel and boil the tatties and then mash them thoroughly.

2. Add butter and salt if needed. A healthier potato scone recipe should omit the salt.

3. In a mixing bowl mix in the plain flour with the mashed tatties ensuring the mixture does not go dry.

4. Empty onto a flat surface and use a rolling pin to roll out the mixture evenly and to a desired height of about 3mm. For this recipe for potato scones cut into the traditional shape of triangles, though some bakers now sell round ones.

5. Put each one into the griddle or frying pan and cook on both sides until brown.

6. Serve whilst hot.

