

Potato Scones

Ingredients:

5 cups mashed potatoes

2/3 cup butter

Salt and pepper

2 cups flour

1 tsp baking powder

Method:

Mash cooked potatoes with butter salt and pepper. Add flour and baking powder. Mix to form a stiff dough ball. Turn dough onto lightly floured surface. Roll into large rectangle. Cut into 18 pieces.

Heat griddle over medium heat. Add one tsp of butter. When butter is melted and sizzling add scones. Cook until golden brown on each side. Approx. 3-4 min. per side.