Potato Scones

Ingredients;

5 cups mashed potatoes 2/3 cup butter Salt and pepper 2 cups flour 1 tsp baking powder

Method;

- 1. Mash cooked potatoes with butter salt and pepper. Add flour and baking powder.
- 2. Mix to form a stiff dough ball.
- 3. Turn dough onto slightly floured surface. Roll into large rectangle. Cut into 18 pieces.
- 4. Heat griddle over medium heat. Add 1 tsp butter. When butter is melted and sizzling add scones. Cook until golden brown on each side. Approx 3 4 minutes per side.