

Potato Scones

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Tattie scones are similar to potato pancakes. From an Irish and Scottish background, these scones are the perfect side with any breakfast meal and are a family favorite. Add onion, pepper, or any other spices for flavor. Serve with butter. Enjoy.

Ingredients

— - 1 pound cooked potatoes - 4 ounces self-rising flour - 2 ounces butter - ½ pinch salt

Instructions

1. Gather all ingredients. Heat a lightly greased griddle or cast iron skillet over medium-high heat. Dotdash Meredith Food Studios Mash potatoes with flour
2. butter
3. and salt in a large bowl until a stiff dough forms. Dotdash Meredith Food Studios Turn dough out onto a lightly floured work surface. Knead dough lightly and roll dough out to a 1/2-inch-thick circle. Cut into 6 equal wedges. Dotdash Meredith Food Studios Working in batches
4. cook scones on the hot griddle until golden brown
5. 4 to 5 minutes per side. Dotdash Meredith Food Studios