



prep: 30 mins | cook: 10 mins | total: 40 mins

### **Ingredients:**

- 1 lb (453 g) boiled Russet potatoes (about 4 large potatoes, cooked in salted water - leave skin on)
- 1/2 cup + 1 tbsp (70 g) flour, sifted
- 1/4 stick butter (28 g) softened (Kerrygold is recommended)
- 1/2 tsp Kosher or sea salt

Recommended equipment: ricer

### **Instructions:**

1. Peel, then rice the potatoes. Using a ricer is recommended, but if you don't have one, then just mash them.
2. Add the butter and salt, then very lightly mix in the sifted flour. Once it comes together as a dough, turn out onto a floured workspace and gently fold over until smooth.
3. Divide into 4 equal portions and form each into a ball. Roll one ball out to about 1/4" thick, then prick with a fork and cut into sixths with a large knife. Repeat with the rest of the balls of dough.
4. Preheat a pan or griddle on just about high heat. Cook the scones until brown on each side. Remove from pan and cover with a clean dish towel to cool slightly before eating.

Tip for making a traditional Scottish breakfast: Fry the scones in the same pan used for the bacon!