

## SAVOURY POTATO SCONES



**Serving:** 6

**Cooking Time:** 1 hour

**Prep Time:** 1 hour 30 minutes

### INGREDIENTS

- 1 cup warm water

- 20g tsp instant yeast
- 4 cups all-purpose flour, plus extra for dusting
- 2 medium russet potatoes
- 60ml cup sugar
- 60g unsalted butter
- 1 tsp mustard powder
- 1 ½ tsp kosher salt
- 2 large eggs, at room temperature
- 2 cups cheddar cheese, grated
- 2 Tbsp butter, melted

## INSTRUCTIONS

1. In a bowl, combine the yeast, 1 ½ cups of flour, salt and the warm water.
2. Cover with plastic wrap and let the mixture rise somewhere warm for about an hour or until doubled in size.
3. In the meantime, prick the potatoes with a fork and microwave for 8-10 minutes. Allow the potatoes to cool and grate on the large side of the grater.
4. Place the sugar, butter and mustard powder in a stand mixer bowl and using the paddle attachment, beat together on high speed for about 2 minutes until light and fluffy.
5. Add in the eggs, grated potatoes, yeast mixture and 1 ½ cups of grated cheddar cheese and beat until well combined.
6. Reduce the mixer speed to low, add the remaining flour and mix until the dough forms a ball. Transfer it to a lightly oiled bowl also coating the dough ball in oil, cover with plastic wrap and let the mixture rise somewhere warm for about an 1.5 hours or

until doubled in size.

7. Pre-heat the oven to 180°C/350°F.

8. Divide the dough into 24 equal parts and on a flour-dusted surface roll each of these parts into a ball.

9. Place the balls on a greased baking tray, allowing them to slightly touch each other. Refrigerate overnight or allow them to prove for at least an hour until doubled in size.

10. Cover with lightly sprayed tinfoil and bake for about 30 minutes or until firm to the touch. Remove the tinfoil, brush each scone with melted butter, sprinkle the remaining cheese over the top and bake for about 20 minutes until the cheese has melted and is golden brown. Cool before serving.