

POTATO SCONES THE IRISH WAY



Serving: 4

Cooking Time: 10 minutes

Prep Time: 15 minutes

INGREDIENTS

- **Ingredients for the scones:**

- 2 large potatoes, with skin on cooked and mashed
- 45ml (3 tbsp) margarine
- 240g (2 cups) potato flour
- 5ml (2 tsp) baking powder
- Salt, to taste
- **Ingredients to assemble:**
- 8 rashers of bacon, baked
- Running honey

INSTRUCTIONS

1. Put the mashed potatoes into a mixing bowl and stir through the margarine
2. Add the dry ingredients to the warm potato mash and mix thoroughly to form a smooth soft dough. Rest for 5 minutes
3. Divide and roll the dough into 8 portions. Take a ball and flatten between your palms to form round patties. Continue until all the portion of potato mixture is used
4. Heat a little butter in a large frying pan and gently fry the patties until golden brown, for (+ /- 2 – 3 minutes) on each side
5. Serve warm topped with bacon and drizzle of honey