

How to make it

GROOVY GRAN'S TATTIE SCONES RECIPE

1. Peel some tatties (weighing about 250 g).
2. Boil the tatties in salted water until soft.
3. Drain out the water and mash the tatties with the butter. ^{25g}
4. Sift the flour, salt and baking powder onto the mash and mix everything to a soft dough. ^{50g 1/2 tsp 1/4 tsp}
5. Using lightly floured hands, shape the dough into two balls.
6. Roll the balls flat with a rolling pin to make 2 circles that are 5 or 6 mm thick.
7. Score each circle (press lightly with a knife) into quarters. Prick all over with a fork.
8. Smear butter on a heavy pan or griddle with kitchen paper.
9. Once the pan is hot, cook one of the dough circles on each side for 3 minutes until golden brown.
10. Put on a wire rack to cool slightly. Add butter if you wish and enjoy.

