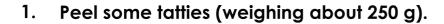


## How to make it

## GROOVY GRAN'S TATTIE SCONES RECIPE







 $50g^{-1/2} tsp$  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.





Get a grown up to boil the tatties

