

Potato Scones (cooked in the oven)



225g self-raising flour;
½ tsp salt;
¼ tsp mustard powder;
1 tsp baking powder;
30g butter (or margarine);
4 tbsp semi-skimmed milk (or soya milk), or more as needed;

170g cold mashed potato, cooked without salt and no milk or butter added.

To finish (optional): Milk (or soya milk) or beaten egg;
 2 tsp medium oatmeal.

Sift the flour, salt, mustard powder and baking powder into a bowl. Rub in the butter or margarine until the mixture resembles fine breadcrumbs.

In another bowl, stir the milk into the mashed potato, mixing well. Add to the dry ingredients and mix, adding more milk if needed to make a soft dough.

Lightly knead the dough on a floured surface for a few seconds or until smooth, then roll out to a 15 cm round about 2 cm thick. Place on a greased baking sheet and mark into 6 wedges with a sharp knife.

If using, brush with milk or beaten egg, then sprinkle with the oatmeal.

Bake at 220C (200C in a fan oven) gas mark 7, for 15–20 minutes or until well risen and golden brown.

Transfer to a wire rack and break into wedges; serve warm or cool. They can be kept in an airtight container for up to 3 days, but are then nicer if reheated for a few minutes in a warm oven. The flavour of these scones is fairly neutral, so they go well with either savoury or sweet spreads, although you can leave out the mustard if you know you're going to eat them with jam.

Submitted by Colin Harrison