

# Potato and Cheese Scones

Cooking methods: Baking

## About Potato Scones

Potato scones are a traditional Scottish recipe using basic ingredients, which are always ready to hand. Potato scones can be served hot or cold and are often reheated by frying.

 **Preparation Time**  
15 minutes

 **Cooking Time**  
15 minutes

## Suitable potato varieties:

Fluffy, such as King Edward or Maris Piper

## Ingredients

- 225g self-raising flour plus a little more for dusting
- 1½ tsp baking powder
- 1 tsp salt
- 50g unsalted butter, softened
- 25g Cheddar cheese, grated
- 2 large baking potatoes, baked, skins removed
- 150ml milk
- Fat or oil to grease baking sheet

## Equipment

- Sieve
- Grater
- Rolling pin
- Baking sheet
- Cooling rack
- Large bowl
- Measuring jug
- 5cm round cutter
- Oven gloves



## Method

- 1 Preheat the oven to 220°C.
- 2 Sieve the flour, baking powder and salt together into a bowl and rub in the butter.
- 3 Add the cheese and then pass the potato through a sieve into the mixture.
- 4 Add the milk, a little at a time, and form into a soft dough.
- 5 Roll out to about 2cm thick and cut out discs with a 5cm cutter.
- 6 Place on a greased baking sheet, dust with the extra flour and bake for 10-15 minutes until risen and golden.
- 7 Remove to a wire cooling tray and serve while still slightly warm.

For more potato recipes, visit [www.prepcookservepotatoes.org.uk](http://www.prepcookservepotatoes.org.uk)

This recipe has been kindly provided by The Ridgeway School, Swindon