

# Let's Cook for VE 75 Day!



## Potato Scones

What you need:

- 250 g potatoes
- 25g margarine or butter
- 50g self raising flour
- 1 tsp oil
- Season to taste

Substitute as necessary in you have an allergy to any ingredients

How to prepare:

1. Boil the potatoes, drain and mash with the butter
2. Season to taste, add the flour and mix well.
3. Turn onto a floured board and press out into a circle shape.
4. Cut the circle into segments— about 6 triangles.
5. Heat the oil in the pan and add the potato scones, cook on each side until golden brown.
1. Then serve with grilled tomatoes, egg or bacon

Top tip/s:

- This is a great way to use up left over potatoes.

## Enjoy!

From the Community Skills Team  
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