



MINNESOTA'S DOCTOR WHO CONVENTION

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SCOTTISH TATTIE SCONES



TIME: 2 HOURS  **MAKES: 24 SCONES**

Tattie Scones, a sort of potato pancake, are a traditional breakfast food in Scotland. See how our ConSuite Guy made the perfect tattie scones at home - and how you can make some, too!

INGREDIENTS*

- 2 lbs. starcy potatoes
- 2 cups flour for dusting and dough (will likely need more!)
- 1 stick butter (4 oz)
- 2 eggs
- 1 teaspoon salt
- pinch of pepper
- 1 teaspoon baking power

*Measurements aren't exact! This is a forgiving recipe.

INSTRUCTIONS

1. Wash, peel, and slice the potatoes into 1" cubes
2. Add sliced potatoes to a pot and cover the potatoes with cool water filled to an inch or so above the potatoes.
3. Salt the potatoes generously and bring the water to a boil.
4. After water starts to boil, stir potatoes and boil for 20 minutes.
5. Once cooked, drain the water from the potatoes. Potatoes are ready when they are easily pierced with a fork.
6. Add butter, salt, pepper, and baking powder to potatoes, then mash together.
7. Add eggs, then continue mashing the mix together.
8. Add 2 cups of flour, mash together.
9. Generously dust a counter or flat surface with flour for rolling out your dough
10. Transfer your dough to the floured surface, sprinkle more flour on top of the dough, and begin kneading. Continue adding flour until the dough is no longer sticky but is pliable.
11. Roll out dough to 1/2" thickness, then cut into slices (or use pastry cutters to make different shapes).
12. Heat an oiled skillet over medium-high heat.
13. Carefully place a tattie scone in the skillet and cook until golden brown. Flip and repeat on the other side.
14. Remove the tattie scone from the skillet and allow to cool.

RESOURCES

Watch a video walkthrough from the head of CONsole Room's ConSuite on our YouTube channel.



<https://youtu.be/spCKUEb4Iwc>