**Black Pepper Potato Scones with Whipped Herbed Butter**



**Description:** Flakey savory potato biscuits studded with black pepper and served with whipped sweet cream and herb butter

**Servings:** 8

**Preparation Time:** 30 minutes

**Cooking Time:** 20 minutes

**Total Time:** 50 minutes

**Potato Type:** Dehydrated Potato Flakes

**Course:** Bread, Baking

**Ingredients**

*For the Scones:*

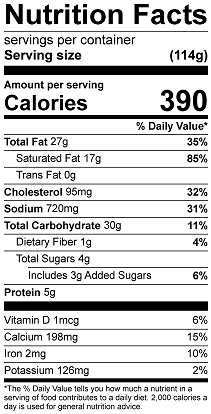
* 2 cups (240g) All Purpose Flour
* 2 tablespoons (25g) Granulated Sugar
* 1 teaspoon (1g) Sea Salt
* 2 teaspoons (3g) Baking Powder
* ¼ teaspoon (~1g) Baking Soda
* 1 tablespoon (3g) Freshly Cracked Black Pepper
* 4 ounces (120g) Unsalted Butter, Frozen
* 1/2 cups (75g) Prepared Mashed Potatoes using dehydrated potatoes
* ½ cup (120ml) Cultured Buttermilk
* 1 each (55g) Large Egg
* ¼ cup (60ml) Heavy Cream
* 1 teaspoon (1g) Flakey Sea Salt

For the Herb Butter:

* ½ cup (113g) Unsalted Butter, softened
* ¼ cup (4g) Fresh Tarragon, chopped
* ¼ cup (4g) Fresh Chives, chopped
* ¼ cup (4g) Fresh Parsley, chopped
* 1 teaspoon (~1g) Lemon Zest
* 2 teaspoons (10ml) Freshly Squeezed Lemon Juice

**Preparation**

1. Preheat the oven to 425 °F (218.3 °C).
2. In a large bowl whisk together the flour, sugar, salt, baking powder, baking soda, and pepper.
3. Grate the frozen butter on the large hole side of a box grater directly into the flour.  Mix the butter into the flour mixture with the tips of your fingers until it resembles a coarse meal.
4. In a separate bowl mix together the potatoes, buttermilk, and egg.  Once combined, gently stir the wet ingredients into the dry ingredients.
5. Once a dough is formed gently fold it together, do not over mix.
6. On a lightly floured work surface turn the dough out and roll to about a 1-1/2-inch thickness. Cut the scones into triangles and arrange them on a nonstick baking sheet.  Refrigerate the scones for about 20 minutes.  Brush the tops of the scones with the heavy cream and sprinkle them with the flakey salt.
7. Bake the scones for about 20 minutes or until they are golden brown.  Allow the scones to cool for about 10 minutes before enjoying.
8. While the scones are cooling, mix the softened butter, tarragon, chives, parsley, lemon zest, and lemon juice.
9. Serve the scones with the herb butter and enjoy.



Vitamin C: 5.3mg