**Potato Currant Scones**

1. mL flour

125 mL whole wheat flour

60 mL sugar

15 mL baking powder

60 mL margarine, cold (1/2 square)

125 mL mashed potato

80 mL currant, raisins, or dried cranberries (optional)

1 egg, beaten

125 mL milk (40 mL milk powder & water)

1. Preheat oven to 400 F. Grease cookie sheet with cooking spray.
2. Peel and cube potato into size of large dice. Place in medium pot and cover with cold water. Cover, bring to a boil and reduce to medium-high. Cook for 20 minutes or until fork easily passes through. Drain, mash and measure. *(you might have extra).*
3. In a large bowl, combine flours, sugar and baking powder.
4. Using a pastry blender, cut in margarine. Mix in mashed potato (use clean fingers if necessary). Mix in currants if using.
5. In a small bowl, combine milk and egg. Reserve 25 mL for topping. Drizzle remaining egg mixture and mix together. Gather dough into a rough ball.
6. Knead 8-10 times. Shape dough into a 7 inch disc. Place on greased cookie sheet. Score top into 8 wedges. Brush with reserved egg mixture. Sprinkle with sugar if desired.
7. Bake in a preheated oven for 25 to 30 minutes or until golden brown and cooked through in the middle.