**(Almost) No Mess Sweet Potato Scones**

*You’ll need:*

* 2 cups self-raising flour
* 2 heaped spoonfuls of cooked sweet potato – boiled is fine
* 2 tbsp caster sugar
* Juice of 1 lemon
* 4 tbsp butter
* cream
* 1 egg

*Method:*

Preheat the oven to 200°C.

Line a baking tin with baking paper, or grease and flour.

Rub the butter, sugar and sweet potato into the flour till it is crumb-like. Now add cream slowly, till the mixture is thick but sticky – not dry enough to roll out like other scones. (Too messy).

Scoop out splodges about half the size of an egg with your hands, roll gently, then put them on the tray spaced about a finger width apart in the tin, so they can expand and shape each other as they rise. A lamington tin will give you 12 scones, but if your tin is lager, use it anyway – the scones will be a bit flatter, especially the one at the unsupported side.

Beat the egg and brush over the tops of the scones so they turn glossy when baked. I use a pastry brush but fingers work here too (but fill the sink first so you can wash your hands without getting the taps grotty).

Bake for about 20 minutes till the tops are glossy and brown. Eat hot or cold the same day – warm is best. They are moist and rich so butter, jam and cream aren’t needed. Delicious, but not needed. The scones are especially good with soup.