



Why not try out this delicious carrot and potato scone recipe? During the war years things like sugar, butter and flour could be hard to get hold of so people found ways to work with what was available such as sweet carrots and fluffy mashed potato to make it go further!

Follow the recipe below and when you are finished, why not share a picture of your delicious creation to our social media page?



To make 7 you will need...

Carrot option:

- 150g grated carrot
- 50g softened butter
- 50-75g sugar (optional for sweetness)
- Vanilla extract (optional)
- 225g flour
- 1 teaspoon baking powder
- Baking tray
- Mixing bowl



Potato and carrot option:

- 100g mashed potato
- 125g flour



Step One

With an adult's help, wash, peel and grate the carrots. And wash, peel, chop and boil the potatoes. Once boiled, mash the potatoes until smooth – add a splash of milk as a VE Day treat!

Step Two

Mix the butter and sugar together and then add in the grated carrots.

Step Three – No potato recipe (skip this step if using potato)

Add in 225g of flour and mix in well. Add a splash of vanilla extract and baking powder. Keep mixing until it's a sturdy dough – the carrots will release juices to help soak up the flour.

Step Four – Potato recipe (skip this step if not using potato)

Add 100g mashed potato and 125g flour to the mixture. Add a splash of vanilla extract and baking powder. Keep mixing until it's a sturdy dough – the carrots will release juices to help soak up the flour.

Step Five

Split the dough evenly onto a baking tray and bake until golden brown on gas mark 6 (approx. 20mins). Enjoy with butter!

