**Weird but Wildly Wonderful Kumera Scones**

These do not make the mess of the kind of scone you roll out. They are fast and delicious

*You’ll need:*

* 6 tbsp mashed cooked kumera
* 2 cups self-raising flour
* 6 tbsp butter, hardish
* Juice of 1 lemon/lime
* Cream or Water
* ¼ cup caster sugar, optional
* beaten egg, optional

*Method:*

Preheat oven too 200°C.

Line a tin with baking paper.

Rub the butter into the flour. This is to make the scones lighter.

Now mix in all but the egg.

Add cream or water with discretion- the amount will depend on how moist the kumera is and how big the lime or lemon was. The mix should be sticky but not liquid.

Roll balls of the mix with your hands, about the size of golf balls, and place them a few mm apart on the tin. Brush the tops with the beaten egg to make them glossy.

 Bake about 20 minutes or till golden on top. Serve hot. They are sweet and moist enough to need nothing, but can be buttered, or topped with jam, or jam and cream.

They are excellent toasted the next day, possibly with a slice of cheese melted on top.

Scones are nowhere near as good if not eaten at once ̶ they go hard and doughy, even pumpkin scones. But they are okay- just not so delicious ̶ for a day or two after baking, gently heated up again.