

# Gemma's Best-Ever Irish Scones Recipe

★★★★★  
4.6 from 705 votes

## Prep Time

20 mins

## Cook Time

22 mins

## Total Time

42 mins

With a lightly sweet crust and densely moist center, my Best Ever Irish Scone recipe is a tried and true classic. Take it from an Irishwoman and chef!

Course: Breakfast, Dessert

Cuisine: Irish

Servings: 12 scones

Calories: 376 kcal

Author: Gemma Stafford



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## Ingredients

- 4 2/3 cups (1lb 8oz/680g) self-raising flour (plus extra for dusting)
- 3/4 cup (6oz/170g) butter (frozen)
- 3 level teaspoons baking powder
- 1/2 cup (4oz/113g) sugar
- 1/2 cup (4oz/113g) raisins/sultanas
- 1 1/4 cup (10floz/300ml) milk
- 2 eggs (beaten)

## Instructions

1. In a large mixing bowl, add your self-raising flour.
2. Using a cheese grater, grate the butter in until it is all gone. (Alternatively using a pastry cutter, cut/rub the butter into the flour until fully crumbed and resembles coarse breadcrumbs.)
3. Stir in raisins, baking powder, and sugar.
4. In a small mixing bowl, whisk eggs and milk and until thoroughly combined. Pour the mixture into your flour mix and stir until a soft dough is formed. Transfer dough to a floured surface and press to 1 1/2 inch thick. (If your scones are not forming a dough add a little more liquid.)
5. Cut scones out with a round 3-inch cookie cutter.
6. Place cut scones onto a baking tray lined with parchment.
7. Gather remaining dough in a ball, re-flatten then cut scones from dough. Repeat until the entire batch of dough is cut into scones. If you have a little excess dough left, just pat it onto the top of the scones.
8. Bake at 425°F (210°C) for roughly 22-26 minutes. In the video, I said 12 minutes but to get them really golden brown you will want to bake for longer. Cool on a wire rack.
9. Serve warm or fully cooled with butter, jam, or fresh cream.

## Recipe Notes

**BAKE TIME:** In the video, I said 12 minutes, but to get them really golden brown you will want to bake for longer. I ended up baking for over 20 minutes — but due to differences in ovens and elevations, your timing may vary! Just keep an eye for the perfect color.

## Nutrition Facts

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Amount Per Serving (1 Scone)

**Calories** 376      Calories from Fat 1080

**% Daily Value\***

**Fat** 120g      **185%**

Saturated Fat 8g      **50%**

Polyunsaturated Fat 1g

Monounsaturated Fat 4g

**Cholesterol** 65mg      **22%**

**Sodium** 752mg      **33%**

**Potassium** 59mg      **2%**

**Carbohydrates** 58g      **19%**

Fiber 2g      **8%**

Sugar 13g      **14%**

**Protein** 8g      **16%**

**Vitamin A** 400IU      **8%**

**Calcium** 210mg      **21%**

**Iron** 2.7mg      **15%**

\* Percent Daily Values are based on a 2000 calorie diet.