

# Traditional Irish Scones

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4.55 from 340 votes

## Prep Time

20 mins

## Cook Time

35 mins

## Total Time

55 mins

Learn how to make delicious Traditional Irish Scones, from a professional Irish chef!

Course: Breakfast

Cuisine: Irish

Servings: 12

Author: Avoca Hand Weavers Cook Book



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## Ingredients

- 3 ½ cups (16oz/497g) all purpose flour
- 5 teaspoon baking powder, leveled
- 1 generous pinch Of salt
- ¼ cup (2 oz/60g) sugar
- 1/4 cup (2 ½ oz/71g) generous 1/4 cup,cold, cubed, salted butter cold
- 1 egg
- 1/4 cup (2floz/57ml) double cream
- 3/4 cup (6floz/170ml) whole milk
- milk to glaze

## Instructions

1. In a large bowl mix the dry ingredients together
2. Rub in the cold butter with your fingers until it resembles breadcrumbs.
3. If adding dried fruit eg. Raisins, berries, citrus rind, chocolate chips add them now before you add liquid
4. Mix your egg with the milk and cream and pour into your flour mix (if you don't have cream you can use only milk)
5. With an open hand mix loosely your scone mix until your dough forms. The bowl should be clean from the dough
6. Turn your dough onto a floured work surface
7. Knead lightly to give your dough a smooth surface
8. Pat your dough down with your hand until around 1 inches thick
9. With a scone cutter cut out your lovely little scones. You will have around 12
10. Put on a baking tray, glaze the tops of your scones with some milk to give them a golden top when baked
11. Bake at 350oF (180oC) for 35 minutes.
12. Enjoy with Irish butter, jam and freshly whipped cream. Scones are best eaten the day they are baked but the next day you can pop them back in the oven to freshen them up again.