



Irish Scones

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	YIELD
10 mins	20 mins	30 mins	8 to 10 servings	15 to 17 small scones

NOTE

This recipe calls for grating frozen butter. Place a stick of butter in your freezer for at least 15 minutes while you work on other steps in the recipe, or you can keep a pound of butter in your freezer for exactly these occasions.

Ingredients

- 2 cups (257g) all-purpose flour, plus more as needed
- 1 tablespoon (13g) granulated sugar
- 2 3/4 teaspoons (10g) baking powder
- 1/2 teaspoon (2g) kosher salt
- 2/3 cup plus 1 tablespoon whole milk, divided
- 1/2 cup dried currants or raisins
- 1 large egg
- 4 tablespoons unsalted butter, frozen

To serve

- Jam and butter

Special Equipment

- 1 (2-inch) biscuit cutter

Method

- 1. Prepare a baking sheet and combine the dry ingredients:**

Line a rimmed baking sheet with parchment paper.
In a large bowl whisk together the flour, sugar, baking powder, and salt. Set aside.
- 2. Combine the wet ingredients:**

Measure out 2/3 cup milk. In a medium bowl whisk together about half of the milk along with the currants and the egg. You will use the rest of the milk later. Set the bowl and remaining milk aside.
- 3. Grate the butter:**

Place a box grater over the prepared baking sheet. Grate the frozen butter on the large holes of a box grater. When you get down to a small nub of butter, chop it into a few small pieces.
- 4. Add the butter to the dry ingredients:**

Use the parchment paper as a sling to transfer the butter to the dry ingredients and then return the parchment paper to the baking sheet. Use your fingers to toss the butter in the flour, breaking up any clumps, until the butter and flour are evenly coated.
- 5. Combine wet and dry ingredients to make the dough:**

Carefully drizzle the egg mixture over the butter-flour mixture in the large bowl. Use a fork or your hands to combine and lightly mix. The mixture will start to look sandy.
Add the remaining reserved milk 1 tablespoon at a time, continuing to combine with a fork or your hands, until a rough and lumpy but cohesive dough ball forms without any dry spots; do not overwork the dough. You may not use all the remaining milk.
- 6. Shape the dough:**

Turn the dough out onto a floured work surface and pat it into a rough 3/4-inch-thick circle about 8 inches in diameter.
- 7. Cut the dough into scone rounds:**

Use a 2-inch biscuit cutter to cut the dough into rounds, as close together as possible to ensure you get as many scones as possible.
Gently press the scraps together and cut out additional rounds. You should have 15 to 17 rounds, depending on how diligent you are pressing the scrapes together.
- 8. Transfer the scones, refrigerate, and preheat the oven:**

Transfer the rounds to the prepared baking sheet, spacing them evenly apart, about an inch or two between scones. Refrigerate the unbaked scones.
Place the rack in the middle of the oven. Preheat the oven to 400°F.
- 9. Brush the scones with milk and bake:**

Once the oven has preheated, use a pastry brush to brush the scones with the remaining 1 tablespoon of milk. Bake in the center or top 1/3 of the oven until golden brown, 16 to 21 minutes.
- 10. Cool and serve scones:**

Let the scones cool for 5 minutes on the baking sheet before enjoying warm or transferring to a cooling rack to cool completely. Serve with jam and butter, if desired.
Scones are best enjoyed fresh, within a few hours. They'll keep in an airtight container at room temperature for a few days. For the best experience, reheat them in the oven or toaster oven.

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Nutrition Facts (per serving)

180	6g	28g	4g
CALORIES	FAT	CARBS	PROTEIN