



## — Mary Ryan's Scones —

MOTHER OF MAURA RYAN (ACCOUNT EXECUTIVE)



Growing up with an Irish mother, tea and scones were staples in our household. I've always loved baking and started helping my mother by cutting out the scones when I was around five. I graduated to making them on my own as a young teen. My mother made these two to three times a week. Now I make them two to three times a year. It's like a taste of Ireland and reminds me of growing up.

So slather with some Kerrygold butter, pour yourself a cup of tea and enjoy!

### INGREDIENTS

2 cups flour  
 4 teaspoons baking powder  
 1/4 teaspoon salt  
 1/2 teaspoon cream of tartar  
 4 tablespoons sugar  
 1 stick of cold butter  
 2/3 cup milk  
 (1/2 cup raisins — optional)

### EQUIPMENT

Bowl, pastry blender, biscuit cutter and baking pan.

### YIELDS

One dozen

### STEP-BY-STEP RECIPE

- 1 | Sift flour, baking powder, salt, cream of tartar and sugar into a bowl.
- 2 | Cut in butter with a pastry blender. If a pastry blender is not available, rub the cold butter with your fingers until it resembles breadcrumbs.
- 3 | Add raisins and stir in milk.
- 4 | Use hands to mix ingredients to form dough.
- 5 | Turn dough onto lightly floured surface and knead gently until smooth.
- 6 | Pat dough into circle about 1" thick.
- 7 | Use biscuit cutter to cut out scones. Repeat step 6 as necessary until all dough is used. (A glass can be used if you don't have a biscuit cutter.)
- 8 | Place on an ungreased baking pan and bake for 10-12 minutes at 450°.
- 9 | Slather with Kerrygold butter. Pour yourself a nice cup of tea and enjoy!

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