



KINNITTY CASTLE

HOTEL
SINCE 1209

RECIPES FROM THE CASTLE

Michael's Irish Scones

INGREDIENTS

500g Plain Flour
80g Caster Sugar
22g Baking Powder
pinch of salt
2 handfuls of raisins
100g Butter (chilled)
2 Eggs
200ml Milk



METHOD

Add the flour, sugar, baking powder and salt to a large mixing bowl. Place into the fridge to chill for 10 minutes.

Dice the chilled butter into small cubes then add to the flour mix. Rub the butter into the mix by hand until a sandy texture is achieved (using fingers only and make sure your hands are cold.) Add in the raisins and mix through.

In a separate bowl beat together the eggs and milk then add to the flour mix and fold the mixture until a dough like texture is achieved; be careful not over-work.

Roll out to 1 inch thick and use a scone cutter to give 8 good sized scones.

Place on parchment on a baking tray and bake in the oven at 170°C for 19-20 minutes.

Leave to cool on a wire rack.

Serve with fresh cream and jam and enjoy!

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