

**Irish Scone (Yield:)****Ingredients**

6 cups flour  
6 tsp. baking powder  
1 tsp. salt  
2 cups sugar  
1 stick soft butter or margarine  
3 eggs  
3 cups of milk (whole or buttermilk)  
1 box raisins (pound), plump by boiling for 2-3 minutes

**Directions**

Preheat oven to 350 degrees.

In large bowl, mix dry ingredients. Cut in butter. Beat eggs slightly with some of the milk. Add egg mixture and remaining milk to the flour mixture. Stir until blended. Fold in raisins. Pour into a well greased & floured 12" round cake pan (iron skillet or tube pan in original recipe). Bake for 1½ hours or until knife inserted in middle comes out clean.

Tip: A pan of water placed on lower rack of oven during baking helps keep crust from becoming too hard and outside raisins from burning.

**Prep Time:** min / **Cook Time:** min

**Irish Scone (Yield:)****Ingredients**

3 cups flour  
3 tsp. baking powder  
½ tsp. salt  
1 cups sugar  
½ stick soft butter or margarine  
2 eggs  
1½ cups of milk (whole or buttermilk)  
½ box raisins (pound), plump by boiling for 2-3 minutes

**Directions**

Preheat oven to 350 degrees.

In large bowl, mix dry ingredients. Cut in butter. Beat eggs slightly with some of the milk. Add egg mixture and remaining milk to the flour mixture. Stir until blended. Fold in raisins. Pour into a well greased iron skillet or tube pan. Bake for 1½ hours or until knife inserted in middle comes out clean.

Tip: A pan of water placed on lower rack of oven during baking helps keep crust from becoming too hard and outside raisins from burning.

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