

1. Sieve the flour and baking powder into a bowl.
2. Using fingertips rub margarine into flour until mixture resembles fine breadcrumbs.
3. Stir in sugar and fruit. Mix to a stiff dough with the milk.
4. Roll into a ball and put onto floured surface. Gently roll until ½ inch thick and cut into rounds with cutter.
5. Cook on a medium heat on a lightly oiled griddle or frying pan for approx 2 minutes each side, until golden brown.
6. Serve still warm with some fresh fruit compote.

250gm plain flour
1tsp baking powder
75gm margarine
25gm sugar
75gm dried fruit
Small amount of milk

'What's Cooking!' Recipe Card**Snack/Treat****SINGING HINNIES****Food Fact:-**

A Singing Hinny is a kind of scone that you bake on a hot griddle.

So called because, as it cooks, it makes a sizzling noise. A busy mam on being constantly asked by her child if they were ready told her: "No they're just singing, hinny."

Preparation time 4 MINS

Cooking time 4 MINS

SERVES 5-6