

1. Put flour into a bowl, using fingertips rub margarine into flour until mixture resembles fine breadcrumbs.
3. Stir in optional ingredients. Mix to a stiff dough with the milk.
4. Roll into a ball and put onto a surface. Gently press down until approx 10mm thick.
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 or savoury spread.

50gm wholemeal self raising flour

5gm/1tsp margarine

Small amount of milk

Optional ingredients:

For Sweet recipe:

5gm sugar

75gm dried/fresh chopped fruit,
seeds, nuts

For savoury recipe:

Pinch salt, herbs, spices,

'What's Cooking!' Recipe Card**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 2 MINS

Cooking time 2 MINS

Serves 1