

WHAT ARE SINGIN' HINNIES?

Singing Hinnies are griddle cakes or scones and are all the rage in the northern part of England especially around Northumberland and Newcastle. The *hinney* part of singing hinnies, is the pronunciation of 'honey' in this area and is used as a traditional term of endearment for women and children.



The *singin'* refers to the sizzling sounds the butter makes as the rich dough is cooked in a hot frying or griddle pan. They are very similar to Welsh Cakes.

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 8

Ingredients

- 450g plain flour
- ½ tsp salt
- ¼ tsp bicarbonate of soda
- ½ tsp cream of tartar
- 200g cold butter cut into cubes
- 150 g raisins or currants
- Cold milk
- Vegetable oil to fry

Instructions

- Add the flour, salt, bicarbonate of soda and cream of tartar into the bowl of a food processor. Add in the butter and whiz for a few seconds until the mixture resembles bread crumbs.
- Pour the crumbly dough mix into a large bowl and mix in the fruit. Then add in enough milk to make a scone like dough (start with about 5 tbsp. of milk).
- Knead for about a minute until smooth, then transfer to a lightly floured surface and roll out till the dough is 1.25cm thick.
- Cut out rounds of about 6cm in diameter, re rolling the trimmings and re cutting as necessary.
- Heat a heavy bottomed frying pan and add a little oil in the base and set the heat to low.
- Cook the hinnies in batches for approximately 5 minutes on each side or until golden brown
- Keep the singing hinnies warm in the oven until they have all been cooked.
- Serve warm with butter, jam or honey etc.