

Dear Punk Chef, Here's Alex's Singing Hinnies recipe:

Ingredients:

- 450g plain flour
- ¼ tsp baking powder
- ¼ tsp cream of tartar
- 110g butter
- 110g lard
- Pinch of salt
- Zest of 1 lemon
- 185g raisins
- 4-5 tbsp milk

1. Put flour, baking powder, cream of tartar and salt into a large bowl.
2. Cut the butter and lard into cubes, add to the bowl and use your fingers to rub them together with the flour until the mixture feels like rough sand.
3. Grate the lemon zest into the bowl, add the raisins and mix so that the zest and raisins are incorporated.
4. Add a little milk at a time until the dough comes together and is soft and pliable.
5. Dust the board with flour, roll the dough to around 5mm and cut with a 3" cutter.
6. Heat a flat griddle pan; grease the pan lightly with kitchen paper smeared with lard.
7. Once the pan is hot, cook a few Singing Hinnies at a time, for approximately 5 minutes on each side or until brown.



Here's a picture of Singing Hinnies.

8. Serve with a good spread of butter, or simply with strawberries and cream, or even some jam.
9. Singing Hinnies are best eaten fresh, but can be stored in an airtight tin for 24 hours.

Mam sends her love!