

**Cranachan<sup>1</sup> Jan-19**

**Ingredients:**

- 1.5 oz steel cut oatmeal
- 2 T whiskey
  
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- 1 T soft brown sugar
  
- 8 oz raspberries or blackberries—set aside several for garnish
- 4 T honey, plus a little extra to drizzle
- 4 T whisky
  
- 2 cups double (clotted) cream – or mix of 35% cream & ½ cup mascarpone or quark for thicker texture

**Method** Serves 6: doubles well for larger groups. The uncontested king of Scottish desserts.

- Toast 1.5 oz oats night before in heavy pan. Watch as it burns easily. Steep toasted oats in 2 T whisky in bowl overnight.
- Next day, heat large skillet over medium heat. Add 2<sup>nd</sup> batch of oatmeal & sugar: toast, stirring until sugar melts & oatmeal smells toasty. Cool. Crumble oatmeal, set aside ¼.
- Puree berries, honey & whisky until smooth.
- Whip cream to soft peaks, fold in pureed berries.
- Fold in 3//4 of all oatmeal.
- Spoon into four bowls or glasses, top with whole berries, remaining oatmeal & drizzle of honey. Serve immediately.

**NOTE: If making ahead, prep pureed fruit, cream, oats & keep separate until assembling just before serving.**

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<sup>1</sup> <http://www.theguardian.com/lifeandstyle/2015/aug/13/how-to-make-perfect-cranachan-scottish-dessert-recipe>