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by Liz Robb

Cranachan



Ingredients

3 tablespoons of oatmeal
A 284ml pot of double cream
2-3 teaspoons of runny honey
1 teaspoon of vanilla extract
300g fresh ripe raspberries

Preparation

1. 1.
2. Preheat the grill. Spoon the oatmeal onto a dry oven tray and spread it out
3. I used jumbo porridge oats. Toast it under the grill, to give it a nutty flavour, for about 4 minutes, turning it midway through
4. keep checking it as it will burn easily. Leave to cool.
5. 2. Whip the cream until it is thick and fairly stiff, but still with a slight softness.
6. 3. Add the vanilla extract to the whipped cream and drizzle in the honey, then fold both in gently.
7. 4. Put the ingredients together in layers using sundae glasses or straight sided glasses. First put raspberries in the bottom, covered with a layer of toasted oats, then a layer of cream. Repeat these layers then top with a final sprinkling of oats and a few raspberries. Serve chilled.

Cooks Note

This rich and creamy dessert is truly indulgent, and is so simple to put together, containing a very short list of ingredients.