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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.