

## Cranachan

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**BBC**  
RADIO



### Ingredients

- 280mls of fresh double cream
- 1 tablespoonful of thick heather honey
- 1 generous tablespoonful of malt whisky
- 1 heaped tablespoonful of toasted medium oatmeal (not "fine" or "pinhead" oatmeal or rolled oats)
- 2 punnets (approx 220gms) of fresh raspberries



**Prep Time: 15 mins**  
**Cooking Time: 5 mins**  
**Serves: 4**

### Method

#### To toast the oatmeal:

- Spread a thin layer of medium oatmeal over a flat baking tray and leave in the bottom of a warm oven until it darkens in colour.
- Once cooled, the oatmeal can be stored in an airtight container and used when required.

#### To make the cranachan:

- Whisk the cream together with the honey and whisky until thick, but still floppy.
- Fold in the oatmeal. This will thicken the cream a little more.
- Wash the fruit and divide it between 4 serving glasses.
- Pile the cranachan on top of the raspberries and serve.