

# Cranachan

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## 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.