



CRANACHAN

prep: 20 mins | inactive: 12 hours | total: 12 hours 20 mins

Ingredients:

- 1/3 cup and 1/4 cup steel cut oats, divided
- 1/3 cup and 3 tbsp Scotch whisky, divided
- 2 cups fresh raspberries
- 3 tbsp organic raw honey
- 2 tsp sugar
- 2 cups heavy whipping cream

Instructions:

Night before:

1. Toast 1/3 cup of the oats in a cast iron or very heavy pan until very lightly browned - keep a close watch to avoid burning.
2. Put the oats in a bowl and cover with 1/3 cup of whisky. Cover and let stand overnight to soak.

Day of:

3. Toast the second batch of oats.
4. Set aside a few raspberries for decoration, then lightly crush the rest in a bowl. Sprinkle with 2 tsp sugar, 1 tbsp honey and 1 tbsp whisky. Mix well.
5. Whip the cream until it starts to thicken, then add the other 2 tbsp honey, and 2 tbsp of whisky. Continue to whip until stiff peaks form, then fold in the whisky-soaked oats.

Assemble:

6. Place a spoonful or two of the raspberries to cover the bottom of a whisky glass, then add some of the cream mixture. Sprinkle some of the toasted oats, then repeat the layers. Finish with the oats and top with the reserved raspberries.
7. Refrigerate until ready to eat, but take out about 20 minutes before serving.