

Cranachan Cheesecake

ingredients:

- 250 g chocolate
hobnobs/graham crackers
- 1 ½ sticks butter
- 21 oz. cream cheese
- 1 cup powdered sugar
- 2 tbs. Scotch (like "Bruichladdich Peat")
- 2 tsp. vanilla extract
- 2 tbs. honey (wildflower is preferable)
- 1 orange, zest & juice (blood orange works well)
- 300 g. frozen raspberries
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directions:

Crust: Bash the biscuits into a dust. Heat the butter and honey in a saucepan. Combine the butter/honey mixture with the cracker or biscuit dust and press into cake tin. Bake at 375 degrees for 9 minutes.

Base: In a saucepan, combine whisky, orange juice, zest and half of the raspberries. Simmer for 5 minutes to cook off alcohol. Take off heat and add the other half of the raspberries to cool the sauce.

In a separate bowl, mix the cream cheese, powdered sugar and vanilla extract. Once combined, fold or mix the raspberries mixture and the cream cheese mixture. Press into cake pan and refrigerate for at least 10 hours.