

Traditional Cranachan

This traditional Scottish dessert of oats, cream, whisky and raspberries is a delicious alternative to trifle.

ingredients:

- 570 ml/1 pint double cream
- 85 g/3 oz. porridge oats
- 7 tab. whisky (omit to make kids-friendly)
- 3 tab. honey
- 450 g/1 lb. raspberries (save a few to use for garnishing)

directions:

Toast the oats in a frying pan, being careful not to burn them. Lightly whip the cream until it reaches the soft peak stage, then fold in the whisky, honey, oatmeal and raspberries.

Serve in dessert glasses garnished with a few raspberries.