Cranachan
serves 4

Ingredients

- Pinhead oatmeal, 2 tblspns
- Heavy cream, 1 1/4 cups
- Whisky, 2 tblspns.
- Honey, 4 tblspns.
- Raspberries, 12 oz.
- Confectioners sugar, 2 tspns.

Directions

1. Toast the oatmeal on a cookie sheet in 300°F oven for 20 minutes until golden brown and smells nutty. Shake pan occasionally to mix around. Let cool.
2. In a large bowl whip the cream with a hand blender until it becomes firm but not stiff. Add the whisky and honey and further blend for just a bit.
3. Set aside 1/3 of the raspberries to make purée/juice. Make the purée by squeezing the raspberries into the bottom of a sieve with a firm rubber spatula so the juice drains into a bowl. Mix the confectioners sugar into the juice/purée. Throw away the remaining paste with seeds left in the sieve.

(Cranachan, cont.)

4. Fill the serving glasses with alternating layers, starting with whipped cream in the bottom, then the purée and whole raspberries, repeat. Finish with a couple raspberries on top.
5. Chill until ready to serve.
6. Before serving, sprinkle the toasted oats on top.
7. Garnish with mint or lemon balm leaves.