

Scottish Cranachan



Serving 4



Cooking time 10 mins



Difficulty Easy

Ingredients

- 2 – 4 Shortbread Fingers
- 1 carton Oat cookies
- 5 tsp butter
- 2 tbsp honey
- 300g raspberries
- 300ml double cream
- 5 tbsp Greek Yogurt
- 3 tbsp Single Malt Whisky



Method

- 1 Preheat oven to 170°C.
- 2 Crush up the oat cookies into crumbs, then sprinkle crumbs onto a baking tray.
- 3 Add 5 tsp butter and 1 tbsp honey, then heat in the oven at 170°C for 3 minutes.
- 4 Remove from the oven and mix well. Return to the oven for a further 3 – 6 minutes until golden brown, then leave to cool.
- 5 Crush 200g raspberries with a fork. Set aside the 100g to garnish later.
- 6 Whip 300ml of double cream into soft peaks. Add 5 tbsp Greek yogurt, 3 tbsp whisky and 1 tbsp honey. Fold together gently.
- 7 Layer up whipped cream, raspberry puree, raspberry pieces, and oat cookie crumbs into glasses.
- 8 Top with Walkers Shortbread Fingers in halves or as full fingers for that extra shortbread hit!