

Cranachan

Ingredients

- knob of butter
- 3½ oz light muscovado sugar
- 3½ oz jumbo oats
- 9 oz mascarpone
- ½ pint heavy cream
- 2½ fl oz whisky
- 1lb raspberries



Instructions

1. Put the butter, sugar and oats in a saucepan and stir over a high heat for 4–5 minutes, or until toasted and crunchy. Set aside to cool.
2. Measure the mascarpone and cream into a bowl and whisk until soft peaks form when the whisk is removed from the bowl.
3. Add the whisky, 10½ oz raspberries and two-thirds of the cooled oats. Mix until combined, but try to keep the raspberries fairly whole.
4. Spoon into glasses and top with the remaining raspberries and crunchy oats.

Source: https://www.bbc.co.uk/food/recipes/cranachan_49732