



Cranachan shortcake

Ingredients

Medium oatmeal	60g (place 10g in 1 cup and 50 g in another cup)
Unsalted butter	100 g
plain flour	150 g
caster sugar	50 g
medium egg	1
frozen raspberries	50 g
fresh double cream	150 ml
clear honey	15 ml

Oven 180 °C/ gas mark 4 adjust temperature if using fan assisted oven

Method

1. Preheat oven
2. Dry-fry 10 g of the oatmeal over a medium heat until golden. Set aside to cool
3. Sieve the flour into a large bowl, add the remaining oatmeal and rub in the butter
4. Stir in the sugar and add enough beaten egg to bind to a smooth paste
5. Bring the paste together into a ball and flatten slightly. Wrap and chill for up to 30 minutes.
6. Roll out the paste on a lightly floured surface to a thickness of about 5 mm
7. Using a 7 cm round cutter cut out 8 circles. Store remaining paste appropriately (additional circles may be cut and baked to provide spares)
8. Transfer circles carefully onto a baking tray and bake for 10 – 15 minutes until golden brown, leave to cool
9. Drain the raspberries.
10. Whisk the cream to a soft peak
11. Fold in the toasted oatmeal and raspberries
12. Sandwich 2 biscuits together with a quarter of the raspberry cream
13. Repeat to give 4 creamed shortcakes
14. Serve on 4 individual, cool plates and decorate appropriately