

Sparkle Kitchen

Cranachan

Ingredients

For the whipped cream mixture:

1/3 cup steel cut oats
1/2 cup + 2 tablespoons orange juice
1 cup (1/2 pint) whipping cream
2 tablespoons honey

For the raspberries:

12 ounces raspberries
1 tablespoon honey
1 tablespoon orange juice

For the oat topping:

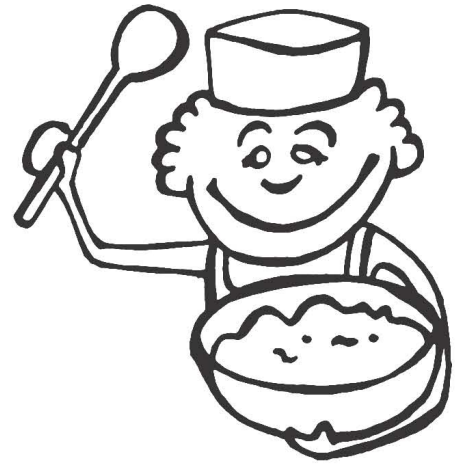
1/4 cup steel cut oats

Directions

Toast 1/3 cup steel cut oats in a small skillet. It will only take a few minutes, so stay close by. The oats are toasted when they start to smell deliciously nutty. Pour the oats into a small bowl with 1/2 cup of orange juice. Cover, and let the oats soak in the orange juice for at least three hours, and up to overnight.

When the oats are ready, go through the raspberries and pick out four really beautiful berries. Set those aside to use as garnish, then mash the rest of the berries with a tablespoon each of honey and orange juice. Set aside.

Next, toast the remaining 1/4 cup steel cut oats, just as you did the first batch. Set those aside, too.



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Directions continued...

Then, using a stand or hand mixer, whip the cream until stiff peaks start to form. Add two tablespoons each of honey and orange juice, and whip the mixture about thirty seconds more to combine. Drain any extra liquid off the oats that have been soaking in the orange juice, then gently fold them into the whipped cream.

To put this dessert together, gather the whipped cream mixture, raspberries, and toasted oats, along with four serving glasses. (Half-pint mason jars are just the right size.) Then, begin layering the ingredients—berries, cream, toasted oats, berries, cream, toasted oats—until the glasses are full. End with one last sprinkle of toasted oats and pop one of your pretty reserved raspberries on top.

These will keep in the fridge for a few hours, but the whipped cream will eventually begin to deflate, so they're best eaten on the day they're made.