

A Scone of Contention

Book 11 of the Key West Food Critic Mysteries

Recipe

Scottish Cranachan was one of the signature desserts we ate in during our 2019 visit to Scotland, along with sticky toffee pudding. Naturally, Hayley Snow ate this wonderful dessert, too. It's so easy and yet so fancy looking—you could definitely serve it to your book club!

Ingredients

- 3 /tbsp rolled oats
- Pint fresh raspberries
- 1 cup heavy cream or whipping cream
- 1 to 3 tablespoon Scotch whiskey
- 2 tablespoons honey

Toast the oats in a pan (no oil needed) until beginning to brown. (Watch carefully so they don't burn.)

Whip the cream until almost thick, then add the honey and whiskey—to taste. I used one tablespoon of whiskey and we agreed it could have used more. Fold the toasted oats into the cream.

Alternate layers of cream and fruit in a tall glass, ending with a dollop of cream. Refrigerate until ready to serve. This amount makes 4 smaller servings or 3 large. Can be doubled or tripled as needed!