**Cranachan Shortcake**

**Ingredients:**

60g medium oatmeal

100g unsalted butter

150g plain flour

50g caster sugar

1 medium egg

50g frozen raspberries (defrosted)

150mls double cream

15mls clear honey

**Method:**

1. Set oven to 180°C gas mark 4.
2. Dry fry 10g of the oatmeal until golden, set aside to cool.
3. Sieve the flour into a large bowl, add the remaining oatmeal and rub-in the butter until the mixture resembles breadcrumbs.
4. Stir in the sugar and enough beaten egg to mix to a smooth paste.
5. Form a small ball and flatten slightly. Wrap and chill for 30 minutes.
6. Roll out the mixture on a lightly floured surface to about 5mm thick.
7. Cut into 8 x 7cm circles, place onto a baking tray and bake for 10-15minutes until golden brown. Leave to cool.
8. Drain the raspberries, whisk the cream to soft peaks, reserve 1/3 for decorating.
9. Fold the oatmeal, raspberries and honey into the remaining cream.
10. Sandwich two biscuits together with the cream mixture, until all used up.
11. Decorate with the remaining piped cream.