

## CRANACHAN - SCOTLAND

### Ingredients

25g oatmeal  
5 tablespoons milk + 4 tablespoons Dream Topping  
25g caster sugar  
50g raspberries

(1 tablespoon is 15mls)

No oven required

### Method

1. Toast oatmeal by spreading it over the base of a frying pan, and heat on a high heat for a few minutes until golden brown and allow to cool.
2. Whip cream until just stiff.
3. Fold in toasted oatmeal and caster sugar.
4. Fold in raspberries, keeping a few aside for decoration.
5. Place in small containers and chill before serving.

Decorate with raspberries

## PETTICOAT TAILS OR SHORTBREAD - SCOTLAND

### Ingredients

150g plain flour  
100g margarine  
50g caster sugar

Oven temp: 180 C, Gas 4

### Method

1. Sieve flour into a bowl. Add sugar.
2. Knead in margarine until mixture forms a dough.
3. With each piece, knead the dough and roll out. Shape and cut as required
4. Bake until light brown.

Sprinkle with sugar and allow to cool.