



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CRANACHAN CAKE

DESCRIPTION

The traditional dish to end a Burns night celebration, cranachan is a delicious mix of cream, raspberries, oats and honey - a true taste of Scotland. We've married these crowdpleasing ingredients (including our own Cornish stamp of clotted cream) with a whisky soaked sponge cake. Best served with an extra wee dram of Scotch - just in case.

INGREDIENTS

6 Eggs
410g Trewithen Dairy Salted Butter
410g Caster Sugar
410g Self-Raising Flour
1 tsp Baking Powder
1 tsp Real Vanilla Extract
30g Trewithen Dairy Natural Yoghurt
200g Trewithen Dairy Cornish Clotted Cream
500g Fresh Raspberries
45g Oatmeal (or you can whizz up regular oats)
45ml Whisky
1 tbsp Honey
Icing Sugar to decorate - optional

METHOD

1. Preheat the oven to 180c. Grease and dust flour in three 20cm cake tins.
2. Using an electric mixer, beat the butter and sugar together until light and fluffy. Add the eggs one at a time, scraping down the sides of the bowl between each addition. If the mixture starts to curdle, add a little of your weighed flour. Add the vanilla extract. Combine the flour and baking powder before adding to the mixture. Finally, stir in the yoghurt.
3. Bake in the centre of a preheated oven for approx 20-25 minutes or until a skewer inserted into the cake comes out clean.
4. Leave to stand in the tins for 5 minutes, before turning out onto a cooling rack. When just slightly warm, brush or drizzle all the whisky evenly over the cakes.
5. Toast the oatmeal, either on a dry pan on the stove, or grilling in the oven. Keep an eye on it - it will turn colour quickly! Take it off when it starts to brown and smells beautifully toasty.
6. In a medium bowl, combine the clotted cream and three quarters of the raspberries, reserving the remainder for decorating. Using a fork, combine the two together while pressing down the raspberries to break them up. Stir through the honey and toasted oatmeal. Chill until you're ready to assemble the cake.
7. To assemble, layer up the sponges and cream, reserving just a little mixture to spread over the top. Finish with a dusting of icing sugar and the remaining raspberries. Enjoy with a dram of whisky.