

# Cranachan Inspired Chocolate Cake

from Sian Jones, Scotland



## Ingredients

### Chocolate Cake

- 250g dark chocolate
- 125g butter (salted, or unsalted + pinch of salt)
- 250g sugar
- 6 eggs
- 8 tablespoons flour

### Filling and Topping

- 2 tablespoons (30ml) of Scottish oatmeal
- 150g raspberries (fresh or frozen), plus extra to decorate.
- Sugar, to taste
- 350ml cream
- 2 tablespoons (30ml) honey
- 2-3 tablespoons (30-45ml) whisky, to taste (optional)



## **Chocolate Cake**

I used the chocolate cake recipe below, but you could use any favourite chocolate cake recipe and then add the cranachan filling.

1. Melt the butter and chocolate together and allow to cool slightly.
2. Whisk the sugar and eggs together until creamy, then fold in the chocolate mixture and flour until well combined.
3. Split the mixture into two lined tins (approx. 21cm square) and bake at 175°C for about 25 minutes, until a knife comes out clean.
4. Allow to cool.

## **Filling and Topping**

1. Toast the oatmeal in a dry frying pan, or under a grill, until it looks golden and smells lovely and toasty.
2. Place the oatmeal in a cup, then pour over the whisky. Cover and leave overnight for the whisky to soak into the oatmeal (optional).
3. Make a raspberry puree by gently cooking 150g of the raspberries with a little sugar. Sieve the puree if you don't like the seeds.
4. Whisk the cream until just thick, then whisk in the honey. You can add half of the toasted oatmeal into the cream, mixing until the cream is quite thick. Reserve the other half of the oatmeal for decoration.



### **To Finish**

1. Spread the raspberry puree over one side of each cake.
2. Spread the cream over the cake that will form the bottom layer and place the other cake on top, raspberry coated side down. You should end up with a “cake-raspberry-cream-raspberry-cake” sandwich.
3. Decorate the top of the cake with any remaining cream, sprinkle over the remaining oatmeal and decorate with some fresh raspberries or raspberry puree.

### **Variation**

If you want a more dramatic, multilayer cake, you can split each of the cakes into two layers and place the raspberry puree and cream mixtures between all the layers.