

Cranachan Scottish Pudding



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My delicious, veganized version of the Scottish treat. (Cashew cream replaces heavy cream.)

Ingredients

- 1 cup oats
- 2 Tbsps honey or maple syrup
- 1 cup homemade sweet cashew cream (see recipe directly below)
- 1 Tbsp whisky (a bourbon works wonderfully here)
- 1 cup raspberries

Directions

Make your cashew cream the day before, so it thickens in the fridge; mix in 1 Tbsp of whisky (or more, to taste). Toast the oats in a skillet with the honey or maple syrup until it smells toasty, approximately 5 minutes. Once it cools, layer the raspberries, cream, and toasted oats into 4 dessert cups.

Cashew Cream

A vegan alternative to heavy cream that loses none of the delicious flavor.



Soaking cashews to make cashew cream

Ingredients

- 2 cups raw cashews
- 1 cup filtered water (plus more for soaking)

For savory cream:

- 1/2 tsp salt
- 1 Tbsp lemon juice

For sweet cream:

- 2 Tbsp maple syrup

Directions

Soak cashews overnight in filtered water. Rinse and drain. Using a high-speed blender, blend cashews and water (add more water for a thinner cream). Add salt & lemon juice for a savory cream, or maple syrup for dessert baking.