

## SCOTTISH BAKING EVENT INGREDIENTS LIST

### Scottish Shortbread

#### **Ingredients:**

2 cups softened butter  
1 cup packed brown sugar  
4-4 1/2 cups of all purpose flour

Cream butter and brown sugar until light and fluffy, 5-7 minutes. Add 3-3/4 cups flour; mix well. Turn dough onto a floured surface; knead for 5 minutes, adding enough remaining flour to form a soft dough.

Roll to 1/2 inch thickness. Cut into 3x1 inch steps. Place 1 inch apart on uncreased baking sheet. Prick with fork. Bake until cookies are lightly browned, 20-25 minutes. Cool.

### Cranachan Cheesecake

#### **Ingredients:**

##### **For the base:**

2.5-3 cups of crumbs from shortbread cookies (or 15-20 graham crackers work too!)  
4 tablespoons of butter or margarine, melted

##### **For the topping:**

1 container of raspberries fresh, 1-1.5 cups frozen  
Zest from 1/2 lemon  
2-3 tbsp sugar

##### **For the filling:**

1.5 packages of softened cream cheese (13oz or 375 g)  
1/2 cup icing sugar  
1 teaspoon vanilla extract  
1 tbsp whiskey (optional)  
1/4 cup honey  
1 cup whipping cream

##### **\*Optional Ingredients**

3 Tablespoons of steel cut oats

##### **Equipment:**

- Three mixing bowls
- Measuring cups + spoons
- Zester
- Rolling pin (or hammer!)
- Large ziplock bag
- Spring form cheesecake pan (or any cake pan will do in a pinch!)
- Whisk/electric mixer
- Spatula