



Crummy Cream

- 1 pint double cream**
- 2-3 tbsps vanilla sugar**
- Juice and zest of 1 lime**
- 4 crushed gluten-free shortbread biscuits**
- 4 crushed gluten-free ginger biscuits**

Whip the cream and sugar to the soft peak stage. Add the lime juice and zest and whip in. This might stiffen the mix. Add the crushed crumbs and mix in thoroughly. Chill.

Serve with macerated fruit or stir in berry fruits to make a passable gluten-free substitute for Cranachan. Can be frozen to make an ice-cream.