



## ***Sugared Cranberries***

### Ingredients

12-ounce bag fresh cranberries

1 cup granulated sugar

1 cup water

\*additional sugar for rolling (see note below)

\*note: You can use regular granulated sugar for this recipe if you'd like to simplify things. I found the best results by first rolling in a slightly coarse sugar, and then rolling in regular granulated sugar that I pulsed several times in my food processor to create a slightly finer sugar.

### Instructions

Wash cranberries and discard any damaged ones. Place in a bowl. Combine sugar and water in a pot and heat until simmering. Stir until sugar is dissolved and let cool for a few minutes until warm (not hot). Pour over cranberries and let sit in fridge, covered, overnight.

Use a slotted spoon to remove berries from syrup. Set berries on a cooling rack that is placed over foil to collect drips. Spread berries out so they are not touching each other. Let dry for 1 hour.

Roll berries a handful at a time in sugar (use the two-sugar technique from the notes if desired.) Place sugared berries on a baking sheet, or foil, etc. and let dry for an hour or two.

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