

# How To Make Sugared Cranberries

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## Ingredients

- 1 12oz bag fresh cranberries
- 1 cup sugar, plus another 1-2 cups for coating
- 1 cup water



## Instructions

1. \*Place 1 cup water and 1 cup sugar into a pot over medium heat, and allow the sugar to cook enough so that it dissolves into the water
2. \*Once dissolved allow to cool for about 5 minutes
3. \*Place the cranberries into a large bowl
4. \*Pour the simple syrup over the cranberries, and use a spoon to stir them around to make sure they are all evenly coated
5. \*Cover and store in the fridge overnight
6. \*Use a slitted spoon to drain the cranberries, and place on a wire rack, allow to dry for about 20 minutes
7. \*Pour 1-2 cups sugar into a shallow pan or bowl
8. \*Working in batches, roll a handful of the cranberries into the shallow bowl to evenly coat with the sugar to create the snowy look
9. \*It helps to use a slotted spoons to scoop them out of the sugar, and place on another wire rack
10. \*Allow to dry for at least an hour

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/how-to-make-sugared-cranberries/>