# Slow Cooker Cranberry Sauce

## INGREDIENTS

½ cup orange juice

½ cup water

½ cup brown sugar

½ cup white sugar

¼ teaspoon ground cinnamon

1 (12 ounce) package fresh cranberries

Prep: 5 mins

Cook: 3 hrs. 45 mins

Total: 3 hrs. 50 mins

Servings: 12

## DIRECTIONS

1. Combine orange juice, water, brown sugar,

white sugar, and cinnamon in slow cooker; stir in cranberries.

1. Cook on High for 3 hours, stirring once each hour.
2. Remove lid; stir well. Cook on High until sauce has thickened and most cranberries have popped, about 45 more minutes.

Cook's Note: Use at least a 2-quart slow cooker. A timer is helpful to remember when to stir. This recipe can be made a couple days in advance, just needs reheating.

Nutrition Facts Per Serving: 85 calories; protein 0.2g; carbohydrates 21.9g 7% DV; fat 0.1g; cholesterol 0mg; sodium 3.5mg.