

Candied Cranberries



Servings: 6

2 cups cranberries

1 cup orange juice

1 cup sparkling water

2 cups powdered sugar

To a large bowl add cranberries. Pour in orange juice and sparkling water over the cranberries.

Let the cranberries sit in the orange juice mixture for about 1 hour.

Using a strainer remove the cranberries from the orange juice mixture and place into a large Ziploc bag.

Add in powdered sugar and shake vigorously until all the cranberries are coated in powdered sugar.

Pour your cranberries out on to a baking tray lined with parchment paper. Spread them out into an even layer.

Bake in a 200°F oven for 5 minutes.

When the cranberries are done the sugar coating should be solid and firm.

Pour into a bowl.

Serve

Per Serving (excluding unknown items): 190 Calories; trace Fat (0.6% calories from fat); trace Protein; 48g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium; 44g Total Sugars; 0mcg Vitamin D; 8mg Calcium; trace Iron; 110mg Potassium; 11mg Phosphorus. Exchanges: .