



Makes: 6 servings

Prep Time: 5 minutes Active Time: 20 minutes

Total Time: 25 minutes plus soak time overnight

Ingredients

- 3 & 1/2 cups fresh cranberries
- 2 to 2 & 1/2 cups maple syrup
- 1/2 cup granulated sugar (you can pulse half on a small food processor for a whiter color and finer texture)

Instructions

Place cranberries in a bowl and cover them with the syrup. The syrup should cover all the cranberries. Soak overnight or up to 8 hours.

Drain cranberries with a strainer. You may pour the syrup back into the bottle. The syrup will not end with a heavy cranberry flavor.

Pour sugar in the baking tray or large flat plate. Use two trays if using 2 sugars. Roll the cranberries, a few at a time, in the sugar. Shake the tray to let them roll alone and use your hands to cover any uncoated area.

Pick each cranberry from the sides and place it over a baking sheet lined with parchment paper (you can also use small tongs). Repeat with the rest of the cranberries. Let them dry for at least more than an hour, ideally for a whole day.

Store on a roomy flat container where air can rotate. You can poke holes throughout a big plastic bag and to use as storage. Do not place in the fridge. Depending on how dry they stay and how little they touch each other, they will look pretty for a couple of day. After that they will start to look humid but are safe to eat for a few days more.

Recipe from Dev Amadeo