

Sugared Cranberries

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Original recipe and notes at www.devamadeo.com



Details:

Total time: 5 minutes plus overnight time in the fridge

Active time: 5 minutes to soak the cranberries, 20 minutes to sugar them

Equipment: Baking sheet or large flat tray or plate, parchment paper

My Prep:

Ingredients:

- Fresh cranberries – 3 $\frac{1}{2}$ cups, 340g
- Maple syrup – 2 to 2 $\frac{1}{2}$ cups, 478 to 500g
- Natural granulated sugar – about $\frac{1}{2}$ cup, 200g (you may pulse half on a small food processor for a whiter color and finer texture)

Steps:

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 bring back the syrup to the bottle. The syrup will not end with a heavy cranberry flavor.

Pour sugar in the baking tray or large flat plate. Two trays if using 2 sugars.

Roll the cranberries, only a few at a time. Shake the tray to let them roll alone and use your hands to cover any uncoated area. This is the fun part when your fingers get super sticky!

My recipe highlights:

Extra notes:

Pick each cranberry from the sides and place it over a baking sheet lined with parchment paper. 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 at how dry the stay and how little they touch with each other, they will look pretty intact for a couple of day. After that they will start to look humid but are safe to eat for a few days more.

Take a snap and tag me!! [@devamadeo](#)

