



## Eazy Peazy Gal™ Frosted Cranberries

Float in champagne for a festive touch

Great snack right out of the dish

2 cups sugar  
2 cups water  
2 cups raw cranberries  
 $\frac{3}{4}$  cup superfine sugar for frosting (granulated sugar may be made superfine in the blender)

Mix 2 cups of sugar and water together in pan  
Bring to a simmer, but do not boil — Too high a heat will crack cranberry skins

Remove from heat, stir in cranberries and cover

Refrigerate 8 hours or overnight

Drain, reserving juice

Place superfine sugar on a plate  
Add drained cranberries to coat  
Place in a single layer on a cookie sheet to dry at room temperature for an hour

Store in airtight container in refrigerator up to a week

Remaining simple syrup may be used as sweetener in drinks - especially good in iced tea



Courtesy **Eazy Peazy Quilts**

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