



How the heck do I cook

APPLE CINNAMON CRANBERRY SAUCE

Baxter
COMMUNITY CENTER

APPLE CINNAMON CRANBERRY SAUCE (CANNED)

SERVINGS: 7

PREPPING TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

14 ounce can jellied
cranberry sauce

8oz can whole berry
cranberry sauce

1 medium to large apple of
your choice, peeled and
diced

1 tbsp butter

½ tsp ground cinnamon

1 tbsp brown sugar

1 cup boiling water

DIRECTIONS

1. Peel, core, and dice the apple.
2. Put can of cranberries into a bowl and set aside
3. Melt butter in a medium-size saucepan over low to medium heat.
4. Saute the apple with cinnamon for a minute.
5. Add brown sugar and heat until sugar dissolves.
6. Add cranberry jelly to the apples and mix thoroughly.
7. Add whole berry cranberry sauce to the mixture
8. Mix in and remove from stove. Serve warm or chilled.

Original Recipe found at:

<https://happyhappynester.com/jazz-up-canned-cranberry-sauce-recipe/>