



Simple Cranberry Sauce (no refined sugar)

This easy recipe is sweetened with honey and coconut sugar for a delicious cranberry sauce that can be made quickly!

Equipment



- saucepan

Ingredients



- 12 oz fresh cranberries
- 1/2 cup water
- 1/4 cup coconut sugar
- 1/2 cup honey
- 1/8 tsp orange extract or flavor

Instructions



1. Wash your cranberries and add them to the saucepan. Don't worry about drying them, just try to shake off any excess water.
2. Add the water, coconut sugar, honey, and orange extract to the saucepan and quickly mix everything together.
3. Place the saucepan on your stove and turn it to medium heat. Cover the saucepan and wait for it to boil.
4. Once it is boiling, simmer for about ten minutes with the lid on, or until it is easy to break the cranberries apart. Stir occasionally while it is simmering.
5. Remove the lid and continue to simmer for a few minutes while stirring occasionally. Try to break up the cranberries while it is cooking. The sauce is ready once it has thickened up a bit and there is some lag when you drag a spoon across the bottom of the saucepan.
6. Remove the saucepan from the heat and let it cool. Serve immediately or store in the refrigerator in an airtight container. The cranberry sauce should last up to 10 days in the refrigerator.