






Apple Cider Cranberry Sauce

Easy homemade cranberry sauce flavored with fresh apple, apple cider and maple syrup. Lightly spiced, mildly sweet and slightly tart, this is the perfect side dish for your Thanksgiving table.

 Course	side
 Cuisine	American
 Prep Time	5 minutes
 Cook Time	15 minutes
 Total Time	20 minutes
 Servings	15 +
 Calories	60kcal
 Author	Allison - Celebrating Sweets



★★★★★
5 from 24 votes

Ingredients

- Two 12-oz bags fresh cranberries
- 1/2 cup granulated sugar
- 1/2 cup pure maple syrup (or replace with 1/2 cup additional granulated sugar)
- 1 small sweet apple (not granny smith) peeled and finely diced
- 3/4 cup apple cider plus more, if needed
- 1 cinnamon stick

Instructions

1. Place all ingredients in a saucepan and bring to a simmer. Simmer, stirring occasionally, for 10-15 minutes, until the sauce has thickened and the apples are tender. Taste it, if you'd like it sweeter add more sugar or maple syrup and cook a little longer.
2. Remove the cinnamon stick. Cool slightly, then refrigerate. Once chilled the sauce will thicken up. If you'd like it thinner you can stir in additional apple cider (I usually add a couple tablespoons) to thin it out and increase the cider flavor.

Notes

Sauce can be frozen for up to 2 months. Thaw in the refrigerator.

Nutrition

Calories: 60kcal | Carbohydrates: 15g | Sodium: 1mg | Potassium: 36mg | Sugar: 14g | Vitamin C: 0.1mg | Calcium: 15mg