

Frosted Cranberries

Revised 11-30-24

By Gabby Love, great granddaughter*

*Relation to Andy and/or Flora Lehr

These delightful frosted cranberry treats feature fresh cranberries coated in powdered sugar and chilled to perfection. Enjoy the sweet and tangy explosion of flavor in each bite of these charming confections!

Ingredients

Fresh Cranberries	12 oz
Egg White	1
Powdered Sugar	2 cups
Ziplock Bag	1 gallon

Directions

1. Rinse the cranberries and pat dry.
2. In a medium sized mixing bowl whisk the egg white until frothy.
3. Add the cranberries to the egg white and mix gently until all the cranberries are coated in egg white.
4. Pour the powdered sugar into a gallon Ziplock bag. Add the cranberries with a slotted spoon so much of the egg white drains off.
5. Gently roll around and shake the bag, coating all the cranberries with powdered sugar.
6. Pour cranberries onto a large baking sheet or casserole pan, to only have a single layer, and refrigerate for a couple of hours until the egg white has hardened.
7. Transfer cranberries to an airtight container and keep in the fridge until ready to eat.