

## ~ Easy Peasy Crock Pot Cranberry Sauce ~

### Ingredients~

12 ounces fresh cranberries  
2 medium oranges.  
1 medium apple.  
 $\frac{3}{4}$  cup maple syrup.

### Instructions~

- \*Rinse the cranberries and place them in the slow cooker.
- \*Squeeze the juice out of one orange and add the juice to the slow cooker. (This is about  $\frac{1}{4}$  cup of juice.)
- \*Remove the peel from the second orange and chop the fruit into bite-sized pieces.
- \*Add them to the slow cooker.
- \*Peel the apple and chop it into bite-sized pieces and add them to the slow cooker.
- \*Add the maple syrup to the fruit and stir.
- \*Turn on the slow cooker to "Low" and cook until the fruit is very tender. For me, this takes about 2 hours, but your slow cooker might take more or less time.
- \*Mash the fruit so there are no large chunks remaining. I use a potato masher.
- \*Serve the cranberry sauce warm, or let cool and store it in the refrigerator until ready to serve.