

Keto Cranberry Sauce

(8 SERVINGS)

INGREDIENTS

12 oz. bag of cranberries

1/2 cup water

half of a lime, squeezed for juice

1 teaspoon orange extract

1/2 cup Lakanto powdered sweetener (or your favorite keto confectioner)

2 teaspoons brown Swerve

1-2 teaspoons orange zest (optional)



DIRECTIONS

1. In a medium saucepan, add water, lime juice, orange extract, Lakanto powdered sweetener, and brown Swerve. Let simmer until sugar has dissolved.
2. Add in cranberries. Let simmer over medium heat for 13-17 minutes, depending on how chunky or smooth you like your cranberry sauce. The longer you let the cranberries simmer, the smoother the consistency will be.

Garnish with fresh orange zest, and let chill until ready to serve. Enjoy!

