

# RECIPE

## Easy Cranberry Sauce

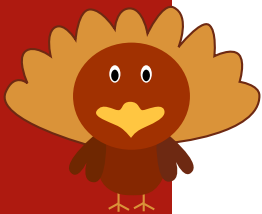
Start to Finish: 10 minutes Servings: 8

### Ingredients:

- 2 cups Splenda
- 2 cups (16 ounces) water
- 1 pound (4 cups) cranberries
- 1 ounce unflavored gelatin

### Directions:

1. Combine Splenda and water. Bring to a boil and cook for 5 minutes.
2. Add cranberries. Cook until skins pop, about 5 more minutes.
3. Remove from heat. Add gelatin and cool in refrigerator until ready to serve.



### Nutrition Information Per Serving:

70 Calories; 0 g Total Fat; 0 g Saturated Fat; 0 mg Cholesterol; 10 mg Sodium; 13 g Carbohydrates;  
2 g Fiber; 3 g Protein