

Cran-Orange Maple Butter

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SERVINGS: 20 (1 T. serving size)

TIP

Fresh cranberries freeze nicely in the freezer for 10 -12 months. Store in an airtight container or plastic freezer bag.

NUTRITION INFO

Calories — 83 Fat — 9 g Protein — 0 g
Carbs — > 1 g Fiber — 0 g Net carbs — > 1 g

Nutrition has been calculated using the MyFitnessPal recipe calculator.

INGREDIENTS

- ½ C. fresh cranberries
- 2 T. maple syrup, sugar free (I use Mrs. Butterworth's®)
- 1 C. (2 sticks) unsalted butter, softened
- 2 T. Swerve® erythritol confectioners sugar
- 2 tsp. dried orange peel
- 2 pinches salt
- ¼ tsp. cinnamon, optional

DIRECTIONS

1. Place cranberries in a food processor and process into relish.
2. To a large mixing bowl, add cranberry relish and maple syrup. Stir and set aside 20 minutes. (This will soften the cranberries and infuse them with maple flavor.)
3. Add remaining ingredients to cranberry relish. Using electric beaters, beat butter mixture until fluffy and whipped (about 45 seconds or so.)
4. Keep refrigerated in a covered container until ready to use. Remove 15 minutes before serving to soften butter for easier spreading.