

DIY Dried Cranberries

As seen on CakeSpy.com

- 1 bag (12 ounces or so) fresh cranberries
- about 2 quarts water
- honey, olive oil, and salt, to taste

Pour the water in a large saucepan, and bring to a boil. Once it boils, turn off the heat, and add the berries to the still-hot water. Let them sit until the skins begin to pop.

Strain, and pat the berries dry. Scatter on a baking sheet, and place in the refrigerator for about an hour.

Near the end of your chilling period, preheat the oven to 350.

Once it is preheated, remove the berries from the fridge, and drizzle with honey (I did olive oil and salt, too) to taste. Place in the oven, and turn off the heat. Let the berries sit there for about 5 hours.

If you have an oven light, check them at the 5 hour mark. Chances are, they're a little shriveled but not crazy different looking. This is when I turned the heat back up, to 180 degrees F.

I let the berries bake for about 2-3 more hours on low heat. You can remove them whenever they have reached your desired texture.

Store these berries in an airtight container; they will keep for weeks.

I used them in [this cookie recipe!](#)