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Orange Cranberry Sauce with Splenda

from Splenda.com



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SERVINGS: 6 (1/2 cup)

INGREDIENTS:

NUTRITIONALS

60 calories
14 gm. carbohydrate
0 gm fat
0 mg cholesterol
0 gm protein
0 mg sodium
3 gm fiber

1 tsp arrowroot or cornstarch
1 cup SPLENDA® No Calorie Sweetener, Granulated
1/2 cup water
3 cups fresh or frozen cranberries
1 medium orange, peeled, seeded and diced

DIRECTIONS:

1. Combine the arrowroot (or cornstarch), SPLENDA® Granulated Sweetener and water in a medium saucepan, stirring until SPLENDA® Granulated Sweetener and cornstarch dissolve.
2. Stir in cranberries and diced orange.
3. Bring mixture to a boil, stirring often, over medium-high heat; reduce heat, and simmer, stirring often, 5 minutes or until cranberry skins begin to pop and mixture begins to thicken. Set aside to cool. Cover and chill at least 3 hours.

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