

# 4-Ingredient Cranberry Sauce (Paleo, Vegan)

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## INGREDIENTS:

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- 3 Cups Fresh Cranberries
- 6 oz Orange Juice
- 3/4 Cup Coconut or Maple Sugar
- 1/2 tsp Pumpkin Pie Spice

## INSTRUCTIONS:

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1. In a large saucepan over medium heat, combine Cranberries, Orange Juice, & Sugar and bring mixture to a boil (about 10 minutes).
2. Lower heat to medium low and cook for an additional 10-12 minutes, using a rubber spatula to stir the mixture and scraping the sides down to avoid scorching the sugar.
3. Once Cranberries have completely cooked down, remove saucepan from heat and stir in your Pumpkin Pie Spice. If your Cranberry Sauce appears a bit runny, have no worries, it'll thicken up as it cools.
4. Allow the sauce to cool for 20 minutes before consuming as it will be very hot coming from the stove. Serve either warm or cold. Enjoy!

**MAKES 2 CUPS!**

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