

# Quick Cranberry Butter

Booksie B  
AllRecipes.com

**Yield: 1 cup**

*2 tablespoons dried  
cranberries  
1/2 cup water, boiling  
1/2 cup salted butter  
3 tablespoons powdered  
sugar*

In a bowl, stir the boiling water and cranberries together. Steep for 5 minutes. Drain. Chop the cranberries.

In a bowl, beat the butter with an electric mixer until light and fluffy. Add the confectioner's sugar and cranberries. Mix well.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

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Per Serving (excluding unknown items): 88 Calories; trace Fat (0.2% calories from fat); 0g Protein; 23g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.