

**Cranberry & Maple Syrup Ingredients:**

- 1/2 Cup Pure Maple Syrup
- 1 Teaspoon Pure Vanilla Extract
- 1/2 Cup Cranberry Sauce – Jellied or Whole Berry
- 2 Tablespoons Butter, or Light Butter or Margarine
- Pinch of Salt

**Directions:**

1. Combine all the ingredients together into a heat-safe or microwave-safe bowl. Whisk together until the ingredients are smooth or thoroughly combined. Heat mixture for 2 minutes in a microwave or in a sauce pot just until just before the mixture comes to a boil. Whisk again to combine. Serve hot over pancakes or waffles.
2. Makes 1 and 1/4 cup of sauce. Will hold for 1 week in a tightly covered container in the refrigerator.
3. Heat before re-serving and to emulsify the butter.