

Cranberry Jelly Candy

Dessert



ingredients

- 1 (16 oz can) jellied cranberry sauce
- 3 (3 oz) pkg cherry or raspberry flavour gelatin
- 1 cup sugar
- 3 oz liquid fruit pectin
- 1 cup chopped nuts

instructions

- Beat cranberry sauce in a saucepan until smooth. Bring to a boil. Stir in gelatin and sugar, simmer 10 min. stirring until gelatin is dissolved.
- Remove from heat. Stir in fruit pectin and then add nuts continue stirring for 10 min. to prevent nuts from floating.
- Pour into 9" buttered pan. Chill until firm, about 2 hours. Invert onto wax paper which has been sprinkled with coconut.
- Cut candy into small squares.
- Makes about 2 pounds candy.

