

# CRANBERRY CINNAMON JAM

## Ingredients:

- 12 oz Fresh Cranberries (washed)
- 2 cups Water
- 1 tsp Cinnamon Powder
- 6 oz Panela

## Directions:

- In a pot, combine all ingredients and bring to a boil.
- Boil on medium for 15-20 minutes. Until the jam thickens and the cranberries have broken down.
- Remove from the stove and transfer into a heat-safe glass container.
- Once completely cooled, store in the fridge.

For more recipes go to [www.myplantbaseplate.com](http://www.myplantbaseplate.com)

