



## Baked Cranberry Conserve

Makes: 8 servings

Prep Time: 10 minutes

Total Time: < 3 hours

### Ingredients

- **1 package** (16 ounces) fresh cranberries
- **1 cup** firmly packed brown sugar
- **1 cup** walnuts, coarsely chopped, toasted
- **2 tablespoons** fresh lemon juice
- **1 cup** orange marmalade

### Directions

1. Preheat oven to 350°F. Combine cranberries and brown sugar in 1½-quart shallow baking dish. Toss gently.
2. Cover; bake 1 hour, stirring cranberries after 30 minutes. Remove from oven; uncover baking dish.
3. Stir in walnuts, lemon juice and marmalade. Return to oven; bake uncovered 15 minutes.
4. Cool to room temperature.
5. Store leftover conserve covered in refrigerator.