

Holiday DIY  
with  
ETSY

# Sugared Cranberry PIE GARLAND

Wrap up your holiday with a sweet note by serving up a festive and edible garland on top of dessert.

## Materials:

- 2 cups water
- 4 cups sugar, divided
- Saucepan
- 2 cups fresh cranberries
- 1 large glass bowl
- Plastic wrap
- 2 medium bowls
- Large cookie sheet
- Darning needle
- Baker's twine
- 2 8-Inch natural bamboo skewers

## Process:

Check out our step-by-step photos on the other side!

1. Assemble materials.
2. Create a simple syrup by heating 2 cups water and 2 cups sugar to a simmer. Remove from heat and let cool for three to five minutes.
3. Pour the simple syrup into a large glass bowl and add the fresh cranberries. Cover with plastic wrap and place in the refrigerator. Allow the cranberries to soak overnight and then drain.
4. Put about 1 cup of sugar in each of two medium bowls. Divide the cranberries evenly between the bowls and shake cranberries in sugar until all are evenly coated. Place sugared cranberries on the cookie sheet for about three hours. When the cranberries are dry and the sugar does not come off when touched, you are ready for stringing.
5. Thread the needle with about 11 inches of baker's twine. String the sugared cranberries one by one. Once the garland is pleasing to your eye, tie each end to a skewer. Keep the overall look simple with a single garland or kick up the drama by making two or three.
6. Top the pie and enjoy. If you have extra sugared cranberries, use them to garnish plates.

Brought to you by Etsy seller Emily Horak of [potterrandbutler.etsy.com](http://potterrandbutler.etsy.com).

Etsy +



*Ingredients for Creativity*

Find more homemade holiday inspiration at [wholefoodsmarket.com/bestholidayever](http://wholefoodsmarket.com/bestholidayever).

