

Cranberry Pâte de Fruits

<http://userealbutter.com/2013/11/20/cranberry-pate-de-fruits-recipe/>
based on [this recipe](#)

1 small lemon, sliced with seeds removed
12 oz. fresh cranberries, washed and picked over
1/4 cup water
2 1/2 cups sugar, plus more for rolling
6 oz. (2 pkgs) Certo liquid pectin

Line an 8×8-inch square pan with two 8×13-inch sheets of parchment arranged orthogonally so that all of the base and sides are lined. It helps to tape the edges to the rim of the pan lest they curl back on the pâte de fruits. Place the lemon slices, cranberries, and water in the bowl of a food processor or a blender and purée until smooth. Combine the cranberry purée with the sugar in a medium saucepan over medium heat, stirring to prevent sticking at the bottom of the pan. Let boil, stirring frequently, until the mixture reaches a temperature of 235°F (218°F at 8500 ft. or minus 2 °F for every 1,000 feet above sea-level). This should take around 20 minutes at sea-level. It took me 50 minutes at my elevation. Stir the pectin into the mixture and bring to a boil for a minute, stirring constantly. Pour the fruit into the prepared pan and let cool to room temperature. Cover and refrigerate until ready to cut. Turn the block out on a cutting surface and pat dry any excess moisture or condensation. Cut the pâte de fruits with little shaped cutters or slice with a knife. Set on a cooling rack and let dry for an hour or longer. Roll in sugar before serving. If packaging, the sugar will eventually absorb any additional moisture on the pâte de fruits, but if you dry the pieces long enough before rolling in sugar, it won't become a puddle of sugary syrup. Makes as many as you can get from an 8×8-inch block of fruit gel.