

## Blueberry Sauce *(Joy of Baking)*

Makes 720 ml (3 C)

150 - 200 g granulated white sugar  
2½ tsp cornstarch  
⅛ tsp ground cinnamon (optional)  
⅛ tsp salt  
160 ml water  
454 g (3 C) fresh blueberries (or frozen)  
⅛ tsp vanilla extract (optional)  
1 tsp freshly grated lemon zest (optional)  
1 T freshly squeezed lemon juice, or to taste



1. Place the **sugar, cornstarch, cinnamon, salt,** and **water** in a medium sized saucepan and stir until smooth.
2. Gently stir in the **blueberries** and place the saucepan over **medium heat**. Cook (simmer) the sauce until the liquid thickens and becomes clear, stirring occasionally (**about 10 minutes**). (Some of the blueberries will break down but others will remain whole.) (The longer you cook the sauce the thicker it will become.)
3. Remove from heat and stir in the **vanilla** extract, if using, and the **lemon zest** and **juice**.
4. Taste and add more lemon juice if needed. Let cool and then cover and refrigerate for up to a week.