

Cherry Sauce

- 268 g canned cherries plus 120 ml of the light syrup or water from the can
- 3 T granulated sugar
- 1 T fresh lemon juice
- 14 g butter
- 1 T cornstarch dissolved in 32 g water
- ½ tsp almond extract

1. Place the **cherries** and the **syrup** or water in a small saucepan along with the **sugar**, **butter** and **lemon juice**.
2. Bring to a boil. If using fresh or frozen cherries, reduce the heat and simmer for another 3 minutes.
3. Stir in the **cornstarch** mixture, stirring continually until the sauce is thickened, about 1 minute.
4. Remove from heat and stir in the **almond extract**.

Cover and store in the fridge where it will keep for up to a week.
Serve warm or at room temperature.

