

## Raspberry Sauce

Makes 1 cup

- 250 g frozen berries (about 1 C)
- 75 g sugar
- ¼ C water
- ¼ tsp vanilla
- 1 tsp cornstarch
- 1 T water
- 8 g butter



1. In a saucepan over **medium heat**, stir together **raspberries, sugar and water** until the sugar is dissolved.
2. Heat the mixture to boiling, stirring often.
3. Reduce heat and add the **vanilla**.
4. In a small cup, combine the **cornstarch** and **water**. Mix well.
5. Pour cornstarch mixture into boiling raspberry mixture. Stir and boil over medium-**low heat for 4 minutes** or until the mixture has thickened a bit.
6. Remove the pan from the heat.
7. Add the **butter** and mix until the butter has completely melted.
8. Allow the mixture to **cool for 15 minutes**, then add the last of the **raspberries** and stir to mix.