

Raspberry Sauce

Makes 2¼ C

- 500 g frozen unsweetened raspberries, divided (about 2 C)
- 150 g granulated sugar
- 120 ml water
- ½ tsp vanilla extract
- 2 tsp cornstarch
- 2 T water
- 15 g butter



1. In a saucepan over **medium heat**, stir together **375 g raspberries**, **sugar** and **water** until the sugar is dissolved.
2. Heat the mixture to boiling, stirring often. Reduce heat and add the **vanilla**.
3. In a small cup, combine the **cornstarch** and **2 T water**. Mix well.
4. 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.
5. Remove the pan from the heat.
6. Add the **15 g butter** and mix until the butter has completely melted.
7. Allow the mixture to cool for **15 minutes**, then add the last of the **raspberries** and stir to mix.