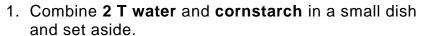
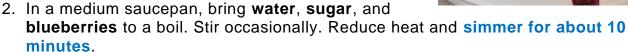
## **Blueberry Syrup**

2-21/2 Cups

- 190 g blueberries, fresh or frozen
- 100 g sugar
- 240 ml + 2 T water, divided
- 1 T cornstarch





- 3. Add cornstarch mixture and mix to combine. Turn off heat, let it sit for 5 minutes to thicken.
- 4. For a smooth syrup, transfer the mixture to a blender and blend until smooth.
- 5. Store in an airtight container or jar in the refrigerator for one to two weeks. Take out a few minutes before serving at room temperature or warm in the microwave.

