

Blueberry Syrup

2-2½ Cups

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

1. Combine **2 T water** and **cornstarch** in a small dish and set aside.
2. In a medium saucepan, bring **water, sugar,** and **blueberries** to a boil. Stir occasionally. Reduce heat and **simmer for about 10 minutes**.
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.

