

Any Berry Sauce

Ingredients

¼ cup cold **water**

1 Tablespoon **cornstarch**

⅓ cup **sugar**

4 cups **berries**, fresh or frozen (blackberries, raspberries, blueberries, sliced strawberries or a mixture)

Instructions

1. Wash hands with soap and water.
2. In a medium saucepan, mix together sugar, cornstarch, water and 2 cups of berries. Mash berries if desired.
3. Heat over medium heat, stirring frequently, until sauce starts to thicken.
4. Remove from heat and stir in remaining berries. Mash if desired.
5. Refrigerate leftovers within 2 hours.

