

Maple Blueberry Sauce

Ingredients

2 cups frozen blueberries

1/3 cup Pure Vermont Maple Syrup

1/4 cup plus 1 Tbs water

1 Tbs lemon juice

2 tsp cornstarch

1/4 tsp almond extract

Directions

Combine blueberries, Pure Vermont Maple Syrup, 1/4 cup water, and lemon juice in a medium saucepan.

Bring to a simmer over medium heat, stirring occasionally, and cook until mixture is slightly thickened, about 10 minutes.

Combine cornstarch and remaining 1 Tbs water in a small bowl, then add to saucepan and simmer until mixture thickens, about 1 minute.

Remove from heat and stir in almond extract.

Serve warm with pancakes or over vanilla ice cream.