

Cherry Almond Sauce

Ingredients

- 1 can sour cherries, in water
- 2 tps cornstarch
- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 tbsps light corn syrup
- 1/2 stick butter
- 1/2 tsp almond extract

Summary

Yield: 1

Source: Priscilla

Prep Time: 15 minutes

Category: Sauces

Instructions

Serves: approximately 1 cup

Rating: Excellent

Drain cherries, reserving liquid. Add water to cherry liquid to measure 1 cup. In medium saucepan, bring liquid to boil. Add sugar, brown sugar and corn syrup. In small bowl, add cornstarch and then add a small amount of cherry liquid to dissolve cornstarch. Add cornstarch mixture to saucepan. Bring to a boil and stir until thickened. Add butter and stir until melted. Remove from heat and add almond extract.