



Makes: 6 servings

Prep Time: 20 minutes Cook Time: 20 minutes

Total Time: 40 minutes

Easy Blueberry Sauce

Ingredients

- 2 cups fresh or frozen blueberries
- 1/4 cup granulated sugar
- 1 tbsp lemon juice
- 1 tsp lemon zest
- 1 tsp cornstarch
- 1 tbsp water
- Pinch of kosher salt
- 1/2 tsp vanilla extract

Instructions

Add blueberries, sugar, lemon juice, lemon zest and salt to a small saucepan over medium heat.

Simmer for 5–7 minutes. As they soften, use the back of a spoon or a potato masher to gently crush about 1/3 of the berries.

Leave the remaining berries whole. That gives you a sauce that's glossy and spoonable with some beautiful whole blueberries throughout, rather than a completely smooth purée.

Whisk cornstarch and water together until smooth. Stir into blueberries and cook 1–2 minutes, until slightly thickened. Remove from heat and stir in vanilla. Let cool for a few minutes before serving.