

Raspberry Sauce

Ingredients

1 pound fresh red raspberries
1/4 (one-quarter) cup honey
1 teaspoon cornstarch

Method

Wash raspberries and place in small microwave safe bowl. Cook one minute on high temperature. Remove from microwave and crush berries with a fork. Combine honey and cornstarch in a small bowl and stir until blended. Return to microwave and cook for one minute or until thickened. Yields about two cups sauce.