

# 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.