



*Spoon this luscious topping over angel food cake or ice cream, or use it in cream puffs.*

## *Cherry Sauce*

Start to Finish: 15 minutes

- ½ cup sugar
- 2 tablespoons cornstarch
- ½ cup water
- 2 cups fresh or frozen pitted tart cherries
- 1 tablespoon orange or cherry liqueur, cherry brandy, or orange juice

1. In a medium saucepan stir together sugar and cornstarch; stir in water. Add cherries. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove saucepan from heat.
2. Stir in liqueur, brandy, or juice. Serve warm or cool to room temperature to serve.  
Makes 2 cups.

*Nutrition Facts per serving: 20 cal., 0 g total fat (0 g sat. fat), 0 mg chol., 0 mg sodium, 5 g carbo., 0 g dietary fiber, 0 g protein.*