

Yield: about 8 servings

# Homemade Blueberry Sauce

*Homemade Blueberry Sauce comes together in just a few minutes. Try a spoonful with your morning yogurt, dolloped over a stack of pancakes, or spooned on top of cheesecake for a delicious treat!*

Prep Time	Cook Time	Total Time
5 minutes	10 minutes	15 minutes

## Ingredients

- 2 cups fresh or frozen blueberries
- 1/2 cup water
- 1/2 cup granulated sugar
- 2 tablespoons fresh lemon juice
- 2 tablespoons cornstarch, mixed with 2 tablespoons cold water
- 1/2 teaspoon vanilla extract
- Zest of 1 lemon (about 1 tablespoon), optional



## Instructions

1. In a medium saucepan over medium heat, combine the blueberries, 1/2 cup of water, sugar and lemon juice. Stir frequently, and bring to a low boil.
2. In a small bowl, whisk the cornstarch with 2 tablespoons of cold water.
3. Slowly stir the cornstarch into the blueberries, taking care not to crush the blueberries. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 5 minutes.
4. Remove from heat and gently stir in vanilla and lemon zest.

## Notes

- The amount of sugar that you use will depend on the sweetness of your berries, simply adjust the amount to suite your taste.
- If this sauce is too thick for you, slowly add in water until you reach the desired consistency.

- No lemons on hand? This homemade blueberry sauce recipe tastes really great with orange juice and zest.

## Nutrition Information

Yield 8

*Amount Per Serving*

**Calories** 80

**Total Fat** 0g

Saturated Fat 0g

Trans Fat 0g

Unsaturated Fat 0g

**Cholesterol** 0mg

**Sodium** 2mg

**Carbohydrates** 20g

Fiber 1g

Sugar 16g

**Protein** 0g



## Did you make this recipe?

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<https://www.mybakingaddiction.com/homemade-blueberry-sauce-recipe/>