

Peach Compote

This is delicious served over pancakes, waffles, ice cream or pound cake. You can substitute other fruit (fresh or canned) for the peaches.

Ingredients:

1 Tbsp corn starch mixed with 1½ water or juice (slurry)

1 large can peaches, drained (keep the juice)

2 T granulated sugar

1 T lemon juice

3 T water or saved juice

Sprinkle of cinnamon (optional)

Directions:

Combine corn starch with water in a small bowl and set aside. (This slurry will help to thicken the sauce.)

Cut peaches into 1" chunks and put into a saucepan.

Add sugar, lemon juice, and water or saved peach juice

Heat over medium heat until sugar is dissolved.

Add the corn starch slurry and stir constantly until sauce is no longer cloudy, and it is thickened.

Enjoy warm or cold.

