

Sweet Berry Sauce

Ingredients

YIELDS: 10 servings PREP TIME: 10 minutes

- 1/3 cup (75 mL) orange juice
- 1 tbsp. (15 mL) cornstarch
- 1/4 cup (50 mL) sugar
- 2 cups (500 mL) mixed berries, fresh or frozen



EQUIPMENT: electric skillet / liquid measuring cup / mixing bowl (small) / set of dry measuring cups / set of measuring spoons / spatula / spoon

Directions

- 1) Add orange juice to liquid measuring cup, add cornstarch and mix until smooth. Add to skillet.
- 2) Add sugar then mix well.
- 3) Add berries and cook over medium heat, stirring often, until berries have softened and sauce has thickened.
- 4) Pour sauce into a bowl and let cool.

Chef's Tip



Make the pancakes "inside out!" Use a banana and peaches for the topping, and add 1 cup of berries to the pancake mix.

Let's Get Cookin'!

