

Cherry Compote

Prep Time: 5 mins (if cherries are already pitted and ready to go)

Cook Time: approx. 15 mins cook time and 1 hr to chill

Ingredients:

- 2 cups of fresh or frozen sweet cherries, pitted
- 1/4 cup sugar
- 1/4 cup water
- 2 tsp cornstarch
- 1/2 tsp vanilla

Instructions: (See Video Above)

1. Bring the pitted cherries, sugar, and water to a boil in a medium sauce pan
2. Simmer for 10 - 15 mins until the cherries are soft, squishing some of them against the side of the pot with your spoon
3. Add a splash of cold water to 2 tsp of cornstarch to make a paste
4. Add cornstarch paste to cherries, and cook for approx. 1 minute until mixture is slightly thickened
5. Remove from heat and stir in vanilla
6. Chill for an hour before using