

VanillaSauce

Myrtle Holden's Vanilla Sauce

My great-grandmother Myrtle Holden used to make this delicious sauce for baked apples, but I think it goes great on almost

any dessert.

1 cup water
2 tbsp butter (unsalted if you want no sodium)
4 tbsp sugar
1 tbsp cornstarch
1 tbsp real vanilla (artificial vanilla ruins this recipe)

Dissolve cornstarch in a little water, add to the rest of the water in a saucepan. Add butter and sugar. Heat until sauce

thickens. Add vanilla and enjoy!