

# Blueberry Caramel Sauce

Servings: 8

Prep Time: 10 min

Cook Time: 25 min



## INGREDIENTS

- 1 1/2 cups fresh or frozen blueberries
- 4 tablespoons water, divided
- 1 tablespoon apple cider vinegar
- 1 cup granulated sugar
- 2 tablespoons heavy cream

## INSTRUCTIONS

- 1 In a blender, mix together blueberries, 2 tablespoons of water, and vinegar until puréed; set aside.
- 2 In a heavy-bottom saucepan set over medium heat, combine sugar and 2 tablespoons of water; cook, without stirring, for 8 to 10 minutes or until uniformly golden brown, swirling pan gently if browning unevenly.
- 3 Remove from heat. Carefully whisk in blueberry purée, holding at arm's length to avoid splatters. Return saucepan to stovetop; return to boil. Cook over medium heat for 10 to 15 minutes or until thickened and syrupy. Stir in cream; strain into a heatproof jar. Let cool completely.

## Variations

- Add a teaspoon of cinnamon and cloves for Spiced Blueberry Caramel Sauce.

## Notes

- Refrigerate for up to 2 weeks.
- Nutritional analysis used fresh blueberries.



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blue