
Sauce Framboises

3 tablespoons sugar, or more
to taste
1 tablespoon cornstarch
1/4 cup creme de framboises
(raspberry liqueur)
3/4 cup Cooper-Garrod
Cabernet Franc
12-16 oz. raspberries (can use
frozen in off-season)
1/4 teaspoon almond extract
toasted sliced almonds and
fresh raspberries for garnish

In a 2-quart saucepan, stir sugar and cornstarch together until no lumps remain. Gradually whisk in creme de framboises and Cabernet Franc. Add raspberries and cook over medium-high heat, stirring, until sauce boils and thickens. Remove from heat and stir in almond extract. Serve warm over ice cream, cake, even select fruits, sprinkling with toasted sliced almonds and garnishing with fresh raspberries.

Made with Cooper-Garrod Cabernet Franc