

# Cheesecake Topping - Cherry-Vanilla Sauce

*Melissa Gaman and Young Sun Huh  
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*2 cans (14.5 ounce ea) tart cherries, reserving 1/2 cup of liquid  
1 cup bottled tart cherry juice  
2/3 cup sugar  
1/2 vanilla bean (add the pod and seeds)  
pinch salt  
2 tablespoons cornstarch  
1/4 teaspoon almond extract*

In a saucepan, combine the cherries, cherry juice, sugar, vanilla bean with pod and seeds, and salt. Simmer until syrupy, 20 minutes.

Whisk the cornstarch into the reserved cherry liquid. Pour into the saucepan. While stirring, bring to a boil. Cook for 1 more minute.

Remove from the heat. Stir in the almond extract. Let cool. Discard the vanilla bean.

Refrigerate until chilled.

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Per Serving (excluding unknown items): 728 Calories; 1g Fat (1.1% calories from fat); 3g Protein; 184g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Fruit; 9 Other Carbohydrates.