

Mixed Berry Compote

A sweet mixed berry compote that goes perfect over ice cream or with yogurt in a parfait.

Recipe by Jeremiah Johnson | Created on **Mar 13, 2022**

Ingredients

- 2 teaspoons cornstarch
- 1 tablespoon brandy
- 4 cups fresh mixed berries with juices
- ½ cup white sugar
- ? cup honey

Directions

- Dissolve cornstarch in brandy in a small bowl and set aside.
- Combine mixed berries, sugar, and honey in a saucepan over medium heat. Bring to a boil. Add cornstarch mixture and boil until berries break down and compote thickens to the desired consistency, 2 to 3 minutes.

Nutrition Facts

Serving: **8 servings** | Calories: **124.1 kcal** | Carbohydrates: **30.7 g** | Protein: **0.6 g** | Sodium: **1.4 mg** |
Fiber: **1.6 g** | Sugar: **27.9 g**

Categories

Side Dish

Sauces and Condiments Recipes

Sauce Recipes

Dessert Sauce Recipes