



# RECIPE

## Blackberry Lime Sauce

*Serve over cakes, cheesecake, and other desserts.*

1 (2 lb. bag)  Butter Sauce


2 Cups Blackberry Preserves

$\frac{1}{3}$  Cup Water

1  $\frac{1}{4}$  Cup White Sugar

3 Tablespoons Lime Juice

1 Teaspoon Vanilla

**Directions:** Heat  Butter Sauce in a large saucepan over medium heat. In a small mixing bowl, combine sugar and water to create a sugar slurry. Add to the sauce. Add blackberry preserves, lime juice and vanilla. Stir over medium heat for a few minutes. Chill sauce for 1 hour.

**Yield:** 20 servings

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