

# Lemon Sauce

1/2 cup sugar

2 tbsp cornstarch

dash of salt

1 cup water

2 Tbsp lemon juice

2 Tbsp butter

Combine sugar, cornstarch, and salt in small saucepan.

Gradually whisk in water.

Cook over medium heat until thick, bubbly, and clear (approximately 7 minutes).

Remove from heat.

Add lemon juice and butter.

Stir until combined.

Serve warm.