Sauce Framboises

- 3 tablespoons sugar, or more to taste
- 1 tablespoon cornstarch
- 1/ 4 cup crème 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 crème 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.

Accompany with Cooper-Garrod Cabernet Franc