



*cara price*

## WARM BALSAMIC BERRIES

### INGREDIENTS

- 1-1/2 cups fresh blackberries, room temperature
- 1-1/2 cups fresh raspberries, room temperature
- 1/3 cup balsamic vinegar
- 3 tablespoons raw honey
- 1tablespoon ghee

optional:

- 1/4 cup sliced almonds
- cinnamon coconut whipped cream

### DIRECTIONS

In a medium size saucepan, melt the ghee over low heat, then add in the balsamic & honey. whisk all ingredients together.

increase heat to medium high, just until a slow boil forms on edges of liquid. reduce back to low & cook 5 minutes. swirl the pan around every minute or so while it is cooking.

equally divide berries into 4 small bowls, then pour 2 tablespoons of balsamic mixture over each bowl of berries.

top with cinnamon coconut whipped cream & sliced almonds