Maple Butter Sauce

Ingredients:
1 1/2 Cup pure maple syrup
1/2 Cup granulated sugar
1/2 Cup butter
2 tbsp. Cornstarch
2 tbsp. Water
1/2 tsp. Ground cinnamon (optional)

Preparation:
In a small saucepan combine sugar, butter and maple syrup; bring mixture to a boil, stirring continuously; remove from heat. In a bowl dissolve cornstarch in water. Add starch mixture and bring mixture back to a boil, stirring continuously; boil for 1 minute then remove heat. Delicious served with warm or cold. Store refrigerated in an airtight container for up to 1 week.