

Blueberry Compote

1-2 cups Berries
3-4 Tbs. Sugar/Cinnamon Mixture
1 Tbs. Instant Tapioca
1/4 - 1/2 cup Water

Put the tapioca, sugar/cinnamon mixture, & the water in a small saucepan. Let the mixture stand for 5 minutes, then add the blueberries & cook over a medium flame until the mixture begins to boil. Remove the pan from the stove & allow the compote to cool thoroughly.

When the fruit is cool, spread it on top of the cheesecake. This mixture can be used for a topping on vanilla pudding as well.