

# Dark Chocolate Sorbet



**Servings: 10**

**Yield: 5 cups**

*3 cups water*

*1 2/3 cups sugar*

*1 pinch salt*

*1 2/3 cups cocoa powder, sifted*

*1 teaspoon vanilla extract*

To a sauce pan set over medium heat add water, sugar, and salt. Cook until the sugar is fully dissolved.

Gradually add the cocoa powder whisking constantly until smooth. Add vanilla extract and stir to combine.

Pour the mixture into a bowl. Cover and refrigerate for 2-3 hours or overnight.

Turn on your ice cream maker and pour the dark chocolate sorbet mixture into the frozen freezer bowl. Let churn until thickened about 15-20 minutes. ( Follow the instructions for your brand of ice cream maker.)

Once your dark chocolate sorbet has reached your desired consistency. Place in an air tight container and place in the freezer for 2 hours.

Remove from the freezer for 15 minutes before serving.

Serve

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Per Serving (excluding unknown items): 162 Calories; 2g Fat (9.1% calories from fat); 3g Protein; 42g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 21mg Sodium; 33g Total Sugars; 0mcg Vitamin D; 21mg Calcium; 2mg Iron; 220mg Potassium; 105mg Phosphorus. Exchanges: .