

Orange Sorbet with Chocolate Chips



Servings: 6

2 cups water

1 cup sugar

2 tablespoons orange zest

1 1/2 cups orange juice

1 cup chocolate chips

For The Ice Cream Maker:

Freeze your ice cream mixing bowl for at least 12 hours according to the manufacturer instructions.

Dissolve 1 cup of sugar into 2 cups of water. Add orange zest and orange juice. Mix to combine.

Pour the mixture into the bowl of your ice cream maker and churn for 15-20 minutes. Fold in chocolate chips.

Transfer the orange sorbet to a freezer-safe container and freeze for at least 30 minutes.

For the Food Processor:

Dissolve 1 cup of sugar into 2 cups of water. Add orange zest and orange juice. Mix to combine. Pour into a zipper bag, squeeze out all of the air and freeze flat in your freezer until solid.

Once your orange sorbet is solid pour into the food processor. Blend until smooth and creamy. Fold in chocolate chips.

Transfer the orange sorbet to a freezer-safe container and freeze for at least 30 minutes.

Enjoy!

Per Serving (excluding unknown items): 309 Calories; 8g Fat (24.2% calories from fat); 3g Protein; 57g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 26mg Sodium; 53g Total Sugars; 0mcg Vitamin D; 66mg Calcium; 1mg Iron; 233mg Potassium; 69mg Phosphorus. Exchanges: .