

# CHOCOLATE ORANGE SHERBET

*for two*

Recipe adapted from Sunset Magazine

## INGREDIENTS:

- zest from one orange
- 2 T freshly squeezed orange juice
- 6 T sugar
- 1/4 cup sifted cocoa powder
- 1 cup low-fat milk
- 2+ T water

## DIRECTIONS:

- 1.** Rub the orange zest into sugar until fragrant.
- 2.** In a small saucepan over medium heat, whisk the cocoa, zesty sugar, and orange juice to form a smooth paste. Add 2 tablespoons water; stir until mixture is warm and sugar is dissolved. Remove from heat and whisk in milk.
- 3.** Pour mixture into a metal bowl, cover and chill until cold, about 1 hour. Then freeze in your ice cream maker according to the manufacturer's directions. (Or rumor has it you can pour the mixture in a shallow metal pan, and freeze overnight. Before serving whirl in a food processor adding water as necessary to smooth.)
- 4.** Transfer to a freezer safe container, cover, and freeze at least 30 minutes before serving.

