

Mexican Chocolate Sorbet



Ingredients:

½ cup cocoa powder
1 cup sugar
¼ tsp. cinnamon
¼ tsp. ground cayenne
2 cups water
¼ tsp. vanilla

Directions:

1. In a small heavy-bottomed saucepan, whisk together the cocoa powder, sugar, cinnamon, and cayenne.
2. Add water and bring to a boil over medium-high heat.
3. Boil, stirring constantly, until the cocoa and sugar are fully dissolved, about 45 seconds.
4. Off heat, stir in the vanilla.
5. Refrigerate until cold, at least 1 hour.
6. Pour the mixture into an ice cream maker and churn according to manufacturer's instructions.

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