

## Chocolate Sorbet

Low in fat, this chocolate sorbet is so rich looking that it's nearly black. Spread it between two low-fat grahams to make it into an ice cream sandwich.

*Serves 6*

### Ingredients

2 cups water  
1 cup granulated sugar  
1 cup unsweetened cocoa powder  
1 teaspoon vanilla  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground coriander  
1/2 teaspoon ground cinnamon stick  
1/4 cup chopped almonds

### Directions

In a large saucepan, combine all ingredients except almonds. Bring to a boil then simmer 2-3 minutes stirring occasionally until the mixture is smooth and thick. Cool to room temperature.

Refrigerate 4 hours or more, stores for up to 3 weeks in an airtight container in the freezer. Garnish with almonds before serving.

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As a private chef and recipe developer, Jennifer Iserloh - also known as Skinny Chef - has created hundreds of nutrition-packed dishes for families including top celebrities and well known health focused publications. Her food philosophy is absolutely simple: Cook nourishing meals, find an exercise routine that works and go ahead, enjoy the things you love. Find out more at [SkinnyChef.com](http://SkinnyChef.com)!