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## VEGAN CHOCOLATE SORBET

I just think everyone needs a chocolate ice-cream recipe in their arsenal. It just so happens that this one is vegan, and though not entirely intentional, the flavors in the chocolate shine through with a dairy-free ice cream base. You probably have to try it to believe me. But that's okay.

I based this recipe off Ina Garten's recipe for chocolate sorbet, so I knew it was a winner. I stir in fresh raspberries right before serving instead of while the ice cream is churning so that they stay soft. Fresh berries have a tendency to turn into icy rocks once they hang out in the freezer.

Another optional stir-in? Shaved dark chocolate pieces. (As many as humanly possible.)

Makes 1 pint

1 cup granulated sugar  
½ cup cocoa powder  
¼ teaspoon vanilla extract  
⅛ teaspoon kosher salt  
1 heaping teaspoon instant espresso powder  
2¼ cups water  
1 tablespoon dark rum  
A handful of fresh raspberries

Combine all ingredients except the rum and raspberries in a saucepan. Turn the heat to medium and stir until the sugar dissolves.

Remove from the heat and stir in the rum. Cover and chill the mixture at least 4 hours, or until very cold.

Pour the mixture in an ice-cream maker and churn according to the manufacturer's instructions.

Place the fresh-churned ice cream in a loaf pan and freeze until firm, about 2 hours.

Just before scooping and serving, smash in the fresh raspberries.



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