Cappucino Sorbet

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup sugar
2 tbsp unsweetened cocoa powder
3 cups cold strong coffee
1 cup vanilla or light chocolate soy milk (or skim if you don't like the soy milk)

Instructions

Place a 13x9 inch pan in the freezer to chill. Meanwhile stir together all ingredients. Pour mix in chilled pan. Freeze about 30 minutes. When ice cristals begin to form at edges of the pan, stir with fork. Freeze about 2 hours, stirring every 30 minutes until completely frozen. I keep it in the freezer overnight. When I serve it, I take it from the freezer, then I pour it in the food processor and process some seconds. Then I scoop it into individual dessert bowls or a coffee cups.