



## Banana Chocolate Sorbet (Dairy Free)

5 servings

### Ingredients

2 medium ripe bananas, peeled

1/3 cup coconut milk (or other milk such as rice, almond or cashew)

2 Tablespoon cocoa powder

1 15-ounce can chickpeas

¼ cup powdered sugar

1 teaspoon vanilla extract

### Instructions

1. In a food processor or blender, blend the banana, milk and cocoa powder until smooth. Set aside
2. In a mixer with a whisk attachment (or with a hand mixer), add the liquid from the chickpeas (you can use the actual chickpeas for another use like in a salad or for hummus), and begin to whisk on high speed until frothy. Add in the sugar and vanilla and whip for another 10 minutes or so until stiff peaks form (it should look like whipped cream).
3. Gently and quickly fold the whipped mixture into the banana mixture. Pour into individual containers or one loaf pan and freeze for at least 1 hour. Can be made 24 hours in advance.

NOTE: The whipped chickpea liquid is called “Aquafaba”. If you leave out the sugar and vanilla, it can also be used a substitute for egg whites in most recipes.