Mocha Shaved Ice

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Servings: 16
Start to Finish Time: 15 minutes

2 cups sugar
1/2 cup cocoa powder
3 tablespoons instant coffee granules
1 cup water
shaved chocolate (for garnish)

In a small saucepan over medium heat, combine the sugar, cocoa powder, instant coffee and water. Whisk until the sugar and instant coffee dissolve. Remove from the heat and strain the mixture through a fine mesh strainer. Allow to cool completely. Refrigerate until ready to use.

To use with shaved ice, stir the syrup then drizzle a bit over a cone or bowl of ice, then garnish with shaved chocolate.

Alternatively, to make granita, stir another 2 1/2 cups of water into the entire batch of cooled syrup. Pour into a 9x13-inch pan and freeze. Every 20 minutes, use a fork to scrape and stir the mixture until it is firm with small ice crystals. Spoon into dishes and garnish with shaved chocolate.

Per Serving (excluding unknown items): 105 Calories; trace Fat (2.9% calories from fat); 1g Protein; 27g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 1 1/2 Other Carbohydrates.