

Russell Stover

# Sugar Free Black Sesame Mocha Granita

Exciting new twist on an Italian traditional dessert.



More recipes at [russellstover.com](http://russellstover.com)



## INGREDIENTS

- 1/4 cup black sesame seeds, toasted
- 1 cup strongly brewed coffee or espresso
- 1 tsp vanilla extract
- 1 cup water
- 1/4 cup sugar, or sugar substitute equivalent
- 8 ounces [Russell Stover Sugar Free Dark Chocolate Baking Chips](#)

## INSTRUCTIONS

- Combine toasted black sesame seeds, coffee, water, vanilla, and sugar in a blender and blend on high speed for 2-3 minutes until sesame seeds are pureed as much as possible.
- Simmer mixture in a saucepan. Add baking chips and whisk until smooth and completely combined.
- Pour into a baking dish. Let cool. Then freeze, stirring with a fork every 30 minutes for 3-4 hours. When you're ready to serve, scrape it with a fork to get its light fluffy texture.
- Serve with whipped cream, brioche, or just a sprig of mint. Enjoy!

[Purchase sugar free chips >](#)

Makes approx. 25 servings