



“Brown” Chocolate Bags

Lori Sandler

Looking for a dessert that will really wow all your guests? It's in the bag. These individual chocolate bags look like little brown paper lunch sacks — too cute! You can fill them with sorbet and berries, or make a forger bag and fill it full of strawberries for a buffet table of desserts. Guests literally eat their way through these.

Ingredients/Supplies

Several flat-bottomed, small, unused coffee-bean bags. (They must have flat bottoms and the inside must have a plastic coating.)
Small pastry brush, small spatula and spoon
¼ cup Divvies Semisweet Chocolate Chips per chocolate bag
2 tbsp nut- and dairy-free chocolate sauce per chocolate bag
2 scoops raspberry dairy-free sorbet per chocolate bag
(or flavor of your choice)
1-1/4 pint raspberries per chocolate bag (or berries of your choice)
Fresh mint leaves (optional)

Directions

1. Cut the bags to 2 to 3 inches tall
2. Melt the chocolate chips in a microwave-safe bowl. Microwave on high for 2 minutes. Remove the bowl and stir the chocolate so melted chips melt the unmelted ones. If necessary, microwave again in 15 second intervals. Be careful not to burn the chocolate.
3. With a small, dry pastry brush or icing spatula, paint the inside of each bag with melted chocolate. You may want to use the spatula and spoon to help with the painting. Start at the bottom and work up the side. Make sure chocolate gets into all the corners. Be very generous with the chocolate, other wise it will crack when you peel the paper bag.
4. Place the bag(s) on a flat surface such as a small cutting board or tray that will fit on a freezer shelf, or simply clear a freezer shelf and line it with aluminum foil.
5. Freeze the bags until the chocolate has completely hardened — at least half an hour. TAKE ONE BAG OUT OF THE FREEZER AT A TIME. You do not want the chocolate to begin to soften. Gently pull away the bag starting at the seams on the bottom.
6. To present the chocolate bags as dessert, drizzle chocolate sauce on each serving plate just before serving, place a chocolate bag on top, and fill each bag with scoops of sorbet. Sprinkle berries in the bags and on the plates. Garnish the sorbet with mint leaves if desired.

Makes 1 bag

Make extra bags! You can store chocolate bags in a safe section of your freezer and have them ready for a special occasion. During the cooler months, fill the bags with wrapped hard candies, wrap in cellophane, and tie with a ribbon—a very special gift!