

Cocoa Nib Crisp with Lemon Watermelon Sorbet

INGREDIENTS:

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| 1 C Unsalted Butter, room temp | ¼ C Rolled Oats (not instant) |
| 1½ C Packed Brown Sugar | ½ tsp Salt |
| 2 Eggs, room temp | ¾ C Cocoa Nibs |
| 1 tsp Vanilla | |
| 2 C Whole Wheat Flour | Sorbet: |
| 1 tsp Baking Soda | 21 oz Seedless Watermelon, diced, frozen |
| ¾ C Semi Sweet Chocolate Chips | 2 Tbsp Vodka |
| 1 C Roasted Walnuts, chopped | 1¼ C Sugar |
| | 3 Tbsp Fresh Squeezed Lemon Juice |

DIRECTIONS:

Mix together butter, brown sugar, eggs & vanilla. Add remaining ingredients and mix well. Using 2 oz ice cream scoop, drop onto baking sheet lined with parchment paper. Bake at 350°F for 12-14 minutes. Cool thoroughly. In food processor, mix together all Sorbet ingredients until well blended. Using 2 oz ice cream scoop, place Sorbet on a crisp. Top with another crisp, press down slightly and wrap with plastic until time to serve.



Pair with Eola Hills
Wine Cellars 2013
Rosé of Pinot
Noir.

Serves 10

Recipe provided by Crowne Plaza Portland Downtown, a member of IHG

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