CHOCOBANANOS

SERVINGS	8
PREP TIME	5 MIN
COOK TIME	5 MIN

INGREDIENTS

- 4 large bananas (firm but ripe)
- 8 oz. dark chocolate (55% or 72% cocoa)
- 8 wooden sticks

For the toppings (optional)

- Peanuts , roasted and crushed
- Chocolate sprinkles
- Chocolate chips
- Multicolored sprinkles
- Shredded coconut

DIRECTIONS

1. Peel the bananas and cut them in half.
2. Insert a stick into each banana half and place them in the freezer for 2 hours.
3. Melt the chocolate in a double boiler or in a water bath.
4. Dip each frozen banana half in the hot chocolate, holding them by the wooden stick and evenly coat them with chocolate. The difference in temperature will harden the chocolate in seconds.
5. Optionally, immediately add a topping on the melted chocolate. Do this very quickly before the chocolate gets hard.
6. Eat immediately, or put the bananas back in the freezer for at least 30 minutes to get crisper chocolate.