

## **Spider Demo Kitchen**

## **Chocolate Covered Frozen Bananas**

yield: 4 svgs

**Ingredients:** 

2 each Bananas

2 cups Dark chocolate chips

1 TBSP Coconut oil

12 Toothpicks



**Bonus:** Dip bananas in crushed nuts or granola for

extra crunch

## Instructions:

- 1. Line cookie sheet with parchment paper.
- 2. Peel bananas, cut into 1 inch pieces and insert toothpicks into each piece. Place on cookie sheet and freeze for 30 mins.
- In a microwave safe bowl, microwave chocolate chips and coconut oil for 30 seconds. Stir, and continue to microwave in 15 seconds increments, stirring well after each, until the chocolate is completely melted.
- Remove bananas from freezer. Holding toothpick dip in chocolate and return to cookie sheet. Eat when chocolate is set or return to freezer for later.

Nutritional Information: Calories 275, Total Fat 15g, Saturated fat 9g, Cholesterol Omg, Sodium 5mg

Total Carbohydrates 41g, Dietary Fiber 4g, Protein 2.5g VG CO GFI

