## Chocolate Covered Banana Popsicles: back to recipe

INGREDIENTS:	DIRECTIONS:
<ul> <li>Bananas (I used 3 for the pictures in this post)</li> <li>Chocolate (I used 4 oz. of semi-sweet chocolate)</li> <li>Oil (I used 1 T. Crisco coconut oil works well too)</li> <li>Optional Toppings</li> </ul>	<ul> <li>Peel bananas, cut in half, and insert a popsicle stick into one end (or cut into bite-size chunks).</li> <li>Lay on wax paper and freeze for 15-20 minutes.</li> <li>While bananas freeze, melt chocolate and oil in a microwave safe bowl I do 30-45 second intervals, stirring between.</li> <li>Remove bananas from the freezer and spoon chocolate over them (hold the bananas over the bowl of chocolate while doing this)</li> <li>Place the bananas back onto the wax paper and sprinkle with candies, nuts, or drizzle with white chocolate or peanut butter.</li> <li>Freeze again for at least 1 hour.</li> <li>Eat, or put in an airtight container for longer storage.</li> </ul>

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