

TASTY TREATS

CHOCOLATE

BAKED

BANANAS



This recipe will make enough for 4 portions

4 ripe bananas

About 60g of chocolate buttons

Vanilla ice cream, to serve



Heat the oven to 180°C (or use a barbecue).

Make a slit through the skin of the banana along one side but make sure you don't cut all the way through to the other side.

Poke in the chocolate buttons along the cut.

Put each banana onto a sheet of tinfoil and squeeze the edges together to seal the parcel.

Pop this onto a baking tray and cook for 25mins until the bananas are quite dark in colour.

If you are cooking them on a bbq, cook for about 15mins

Serve with a scoop of ice cream and any melted chocolate that has escaped!

It might be a good idea to ask your family for some help especially when using the knife and the hot oven. Top tip: you could even add some mini marshmallows!