



Chocolate Banana Pops

- 5 large bananas
- 10 wooden sticks
- 24 ounces semi-sweet chocolate, coarsely chopped
- Assorted toppings: sprinkles, nuts, coconut, etc

1. Line a baking sheet with parchment or wax paper. Peel and cut bananas in half. Insert wooden stick into the cut end of each banana. Place bananas on prepared baking sheet and freeze about 1 hour or until firm. Place toppings in shallow bowls. In microwave-safe bowl, heat chocolate in microwave in 30-second intervals; stirring each time until melted and smooth. Remove the bananas from the freezer.
2. Hold one banana over melted chocolate; using a large spoon or small ladle, spoon a generous amount of chocolate over banana while rotating until covered. Work quickly as chocolate will start to set. Hold banana over topping bowls; sprinkle toppings over banana. Place banana back on prepared baking sheet; repeat for each banana. Serve frozen.
3. Store frozen chocolate bananas in an airtight container or zip-top plastic bag in freezer. If serving straight from the freezer, allow them to sit at room temperature for 10 minutes.