



ACHS

Cooking With Chad

Chocolate Banana Pops with Nuts - adapted from a recipe by Kids Cook Monday.Org

Ingredients

2 ripe bananas, peeled
6 popsicle sticks
3/4 cup semi-sweet chocolate chips
2 tablespoons creamy peanut butter*
1/4 cup salted peanuts* , or other
chopped nuts
*If allergies are a concern, replace with
sunflower seed butter/salted sunflower
seeds.



Directions

- Line a baking sheet with parchment.
- Peel and cut each banana into 3 equal sized pieces.
- Slide a popsicle stick through the center of each banana piece and transfer to the baking sheet.
- Place the peanuts in a food processor and pulse until finely chopped, or chop them by hand using a knife.
- Transfer the chopped peanuts to a pie plate.
- Place the chocolate chips in a microwave-safe bowl and melt in the



Cooking With Chad

microwave, checking to stir the chocolate every 30 seconds.

- Add the peanut butter and stir to combine. Transfer the chocolate-peanut butter mixture to a tall glass.
- Remove the bananas from the freezer and dip in the chocolate one by one so that the banana pops are almost completely covered.
- Roll the top half of each banana in the chopped peanuts and return the banana pops back to the baking sheet.
- Repeat with the remaining banana pops and return them to the freezer for at least 2 hours and enjoy!

