HearingLife Enjoy a healthy treat this month!



Chocolate Peanut Butter Banana Bites

Prep Time: 15 minutes Cook Time: 3 minutes Freeze Time: 1 hour

Total Time: 1 hour, 18 minutes Servings: 30 servings (may vary)

Calories: 105 kcal

Author: Melissa's Southern Style Kitchen

INGREDIENTS

- 3 medium bananas (cut into ¼-inch slices)
- 1/₃ cup peanut butter
- 1 11oz. package semi-sweet chocolate chips
- 2 teaspoons solid vegetable shortening or vegetable oil
- ½ cup finely chopped salted peanuts

INSTRUCTIONS

- Peel and slice the bananas into 1/4-inch-thick rounds. Have nearby a sheet pan lined with wax paper.
- 2. Place peanut butter into a microwave-safe bowl. Melt in the microwave for 15-20 seconds or just until it's easily spreadable (it doesn't have to be hot).
- 3. Sandwich together two slices of banana with ½ teaspoon of peanut butter. Arrange on sheet pan. Repeat with the remaining slices. Freeze for at least 1 hour or until firm.
- 4. Place chocolate chips into a medium-size microwave-safe bowl with vegetable shortening or vegetable oil. Microwave on 50% power or using the melt function for 1 minute. Stir and continue to microwave in 30-second intervals until melted and completely smooth.
- 5. Using a fork, dip each frozen banana bite into the melted chocolate, covering completely. Return to the baking sheet. Sprinkle the tops with chopped peanuts while the chocolate is wet.
- 6. Freeze for 30 minutes or until chocolate is set.
- 7. Transfer to a freezer-safe container to store for up to 2 months.



