

Frozen Banana Pops



Gluten
Free

Serves 4

43p per
serving*

You'll need:

2 large bananas
150g pack of dark chocolate
1-2 digestive biscuits
4 lolly sticks/cake pop sticks



How to do it:

First, peel and chop your banana in half before carefully skewering your lolly sticks into the freshly cut end of each half to create your pops.

Next, break your chocolate into pieces and microwave for about 50 seconds, stirring half way through, to ensure it fully melts. If you have a particularly powerful microwave, just reduce the time a little to make sure your chocolate doesn't burn!

Equally, if your chocolate is taking a little longer to melt, just zap for a further 20 seconds and stir. Repeat this process until you have a smooth liquid chocolate.

Gradually spoon your melted chocolate over the surface of your bananas, making sure that they are fully coated, before then laying onto a lined baking tray.

Sprinkle your choccy coated banana pops with crumbled biscuit pieces before popping into the freezer to fully chill down for about at least an hour.

These are fab served straight away after chilling or if you want to batch prep your banana pops – wrap them in a little baking paper or tin foil after they have firmed up in the freezer, then store your pops in an airtight box in the freezer for up to 3 months.