



How to Make Brigitte's Chocolate Banana Boats

We used to make this yummy snack around the campfire when I was a Scout & Girl Guide Leader in Switzerland. You can make your Chocolate Banana Boats on the BBQ, in a fire pit or in the oven!

Ingredients – Serves 4

4 ripe bananas – do NOT peel

4 rows of your favorite 100 gr chocolate bar (dark or milk chocolate, your choice!)

Optional: A handful of mini marshmallows or a handful of soft caramel candies

Optional: Ice cream

Aluminum foil

How to make Chocolate Banana Boats

1. Wash your hands!
2. Slice the bananas lengthways – do NOT peel the bananas
3. Place a row of chocolate in each banana
4. *Optional:* spread a few pieces of mini marshmallows or some pieces of caramel candies on top
5. Pack each banana in aluminum foil
6. BBQ: Grill on the grate over the embers for about 10 – 15 minutes. OVEN: Preheat the oven to 390° F and bake the bananas 15 – 20 minutes.

Optional: You can serve each banana boat with a scoop of your favorite ice cream!

Wash your hands and enjoy!