

How to make

Frozen Banana Ghosts

PERFECT FOR CHILDREN AGED 4+, THIS SPOOKY DESSERT IS QUICK, EASY AND A PERFECT TREAT FOR HALLOWEEN!

HERE'S WHAT YOU DO

1. Gently melt the chocolate in a small bowl (you'll need an adult to help you out with this part!) Set aside for a moment while you get the bananas ready.
2. Peel and cut the bananas in half, and put a lolly stick into the middle of each piece.
3. Spread the coconut out in a shallow bowl. Line a large baking tray with baking parchment, and make sure there is room for the tray in the freezer.
4. Using a pastry brush, coat a banana half in chocolate.
5. Sprinkle with coconut until coated, then place on a tray. Now add two chocolate eyes and a mouth.
6. Freeze the lollies for at least 4 hours and enjoy!

YOU'LL NEED:

- 200G WHITE CHOCOLATE BROKEN INTO CHUNKS
- 4 MEDIUM-LARGE, RIPE BANANAS
- 85G DESICCATED COCONUT
- HANDFUL DARK CHOCOLATE DROPS

