

Chocolate baked bananas

Top tip

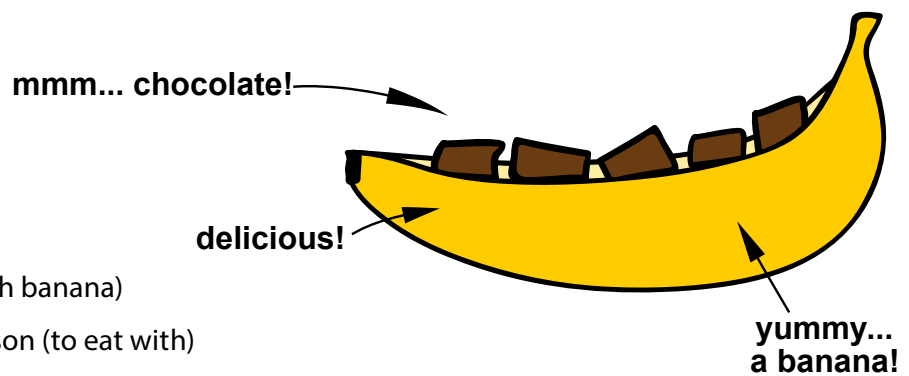
Other fruit, such as an apple or a pear, could be used instead. Why not experiment?

Ingredients

- 1 x banana per person
- Chocolate (around 5 chocolate chunks per banana)

Utensils

- Fire! (or hot oven)
- 1 x knife
- 1 x chopping board
- Tin foil (enough to wrap each banana)
- 1 x spoon and plate per person (to eat with)
- Metal food tongs/long sticks (to remove bananas from the fire)



Method

1. Make a slice in the banana skin, along one side from end to end, making sure you slice into the banana.
2. Carefully make the slice slightly wider using your fingers but do not rip off or peel the skin off.
3. Carefully push the chunks of chocolate into the banana, along the slice.
4. Completely wrap the banana in tin foil and place on hot embers.
5. Leave to cook for 10-20 minutes or until soft and mushy!
6. Carefully remove from fire, unwrap and eat!

Be careful - it will be very HOT!

The ripper the banana, the better and sweeter it tastes