

Campfire Banana Splits

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Ingredients & Supplies

- Ripe Bananas
- Toppings (suggestions: marshmallows, chocolate Chips (white, butterscotch, milk and dark, peanuts, walnuts, toffee chips, caramels, coconut, pretzels, etc)
- Tinfoil
- Knife

Directions

1. Slice bananas down the middle but try not to cut all the way through to the other side.
2. Fill the banana with toppings of your choice.
3. Close up the banana as much as you can and wrap with tin foil.
4. Place wrapped banana in the coals of the fire and leave for anywhere from 5-10 minutes.
5. Remove wrapped banana from fire and let cool for a few minutes then carefully unwrap the foil.
6. Allow to cool a little more, grab a spoon and then dig in.

