

Chocolate bananas



A simple, very popular dessert. Ideal for making by/on the campfire.

Ingredients

- Bananas (one per person)
- Milk/milk chocolate (one row per banana)
- (possibly aluminum foil)

You will also need: A small spoon per person and a knife to cut open the bananas.

Preparation

- Slice the banana lengthways with a knife on the side that is curved inwards.
- Place individual pieces of chocolate in the resulting split.
- (Wrap with aluminum foil if necessary)
- Place the banana in the embers to heat up (the fire should no longer be burning).
- Carefully remove from the fire after 10-15 minutes. Eat with a small spoon.

Pictures



Sources

- **Cover picture:** Ramun Badertscher, www.ramunbadertscher.ch
- **Images:** Ramun Badertscher, www.ramunbadertscher.ch