**Frozen Monkey Treats**

**Materials**

* 3 medium bananas
* Toothpicks
* 1 cup dark chocolate chips
* 2 teaspoons coconut oil or shortening
* Toppings: chopped peanuts, shredded coconut, colored sprinkles, etc.
  + To toast the coconut, bake in a shallow pan in a 350° oven for 5-10 minutes.

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**Steps**

1. Cut each banana crosswise into 6 pieces (about 1 inch).
2. Insert a toothpick into each piece and transfer onto a waxed paper-lined baking sheet.
   * Freeze until completely firm - about 1 hour.
3. Combine the chocolate and coconut oil/shortening in the microwave for 20-second intervals until it's fully melted.
   * Chocolate burns easily, so stir it between each 20-second round in the microwave. ​
4. Dip the banana pieces in the chocolate mixture, allowing the excess to drip off.  Now dip them in the toppings as desired, placing them back on the baking sheet when you're done.
5. Freeze for at least 30 minutes before serving.
   * Enjoy!​

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https://www.tasteofhome.com/recipes/frozen-chocolate-monkey-treats/