Frozen Chocolate Bananas

NIBBLEDISH CONTRIBUTOR

Ingredients

2.5 oz Chocolate, roughly chopped

3 Tablespoons cream or evaporated milk

1/2 cup almonds, chopped

2 bananas, sliced into rings

Instructions

Bring about 1 inch of water to boil in a small sauce pan. Once it boils, reduce the heat and cover with a heat safe bowl (double-boiler). Into the bowl add the chocolate and milk or cream. Let it sit for a minute and then stir until it is smooth. Holding the banana rings by the edges (the cut sides are very slippery), carefully dip each one into the chocolate and then the almonds. Place on a baking sheet covered with parchment paper. When all are complete, cover them with another sheet of parchment paper and freeze for 4 hours. You can then transfer them to a bag or bowl for the freezer.