

## Ghostly Bananas



### INGREDIENTS

8 ounces white chocolate, finely chopped

1/2 teaspoon canola, coconut, or vegetable oil

6 medium bananas, peeled and halved crosswise

White sprinkles (optional)

Toasted flaked coconut (optional)

Mini chocolate chips or chocolate-covered pomegranate seeds

Special Equipment: 12 craft or wooden popsicle sticks

### INSTRUCTIONS

Combine chocolate and oil in a medium heatproof bowl and set over a pot of simmering water. Stir until mixture is evenly melted and smooth, about 5 minutes. Set aside to slightly cool and thicken, about 3 minutes. (Alternatively, melt mixture in microwave at 30 second intervals, stirring constantly, until smooth.)

Meanwhile, line a baking sheet with aluminum foil, parchment paper, or a silicone baking mat and insert sticks lengthwise into the center of each banana.

When chocolate is ready, tilt the bowl, and, working one at a time, dip the bananas evenly into the chocolate mixture. Tilt and turn to coat the banana evenly. Tilt banana so excess chocolate can drip back into the bowl.

When chocolate is just set, decorate banana with sprinkles and toasted coconut and transfer to the prepared baking sheet. Repeat to coat all the bananas. Once bananas have set a few minutes, top each banana with two chocolate chips or dipped pomegranates as eyes. Place bananas in freezer to set up, at least 20 minutes before serving. (Bananas can be made and stored in airtight container in the freezer up to 10 days in advance.)