



## Old Skool Banana Boats

 2 servings  15 minutes

### INGREDIENTS

2 bananas (one per person)  
your favourite chocolate bar  
(we used mars bar and  
snickers)  
squirty cream  
tin foil

### NOTES

Feeling fancy? Add a  
sprinkle of crushed nuts  
or a dash of sea salt for  
that sweet-salty  
perfection

### DIRECTIONS

1. Build up your campfire and let it burn down until you've got glowing embers—perfect for cooking.
2. Slice along the inside length of a banana.
3. Break up your favourite chocolate bar into chunks and tuck them into the banana slice.
4. Use two layers of tin foil to wrap your banana securely.
5. Place your foil-wrapped banana directly on the cooling embers. Let it cook for about 10 minutes until the chocolate is melted.
6. Carefully remove the banana from the fire (it'll be hot!). Peel back the foil to reveal a blackened banana skin and a gooey, chocolatey treat inside.

