frozen banana lollies

Ingredients

2 bananas

4 large strawberries

100g natural yoghurt

200g dark chocolate

1 tbsp sprinkles of your choice

4 wooden lolly sticks

Credit – bbc good food

Serves 4 | Prep Time: 10 mins | Cook Time: 5 mins

# Method

1. Peel the bananas and chop the ends off. Then chop them into 4 equal sized chunks.
2. Poke a strawberry onto each lolly stick first, then push on a piece of banana.
3. When all your banana pops are made, lay them on a plate and put in the freezer uncovered for 1 hour.
4. Put the yoghurt into a tall glass or jug then dip each banana pop into the yoghurt to coat just the banana – leave the strawberries.
5. Place the pops back on the plate and refreeze until set.
6. Melt the chocolate in the microwave in 30 second bursts (stirring after each blast) then pour into a mug.
7. Dip the strawberry end into the dark chocolate the quickly sprinkle your choice of toppings before the chocolate sets.
8. Refreeze and then serve. These can be kept in the freezer for up to 1 week.