



Chocolate Covered Bananas made with Rustlin' Rob's Chocolate Fudge

Heat Level: Mild

Ingredients:

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- 4 Bananas (yields 8)
 - $1\frac{1}{2}$ lb [Rustlin' Rob's Chocolate Fudge](#)
 - 8 Popsicle Sticks
 - $\frac{1}{2}$ tsp water
 - 1 cup of nuts (or topping for your choice)
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Directions:

1. Line a sheet pan with waxed paper. Cut bananas in half and peel. Insert a popsicle stick into the cut-end of each banana, pushing the stick halfway in, leaving the other end exposed for use as a handle. Place the bananas on the sheet pan and freeze 1 hour.
 2. Cube $1\frac{1}{2}$ lb Chocolate Fudge into medium sized microwave safe bowl. Microwave for 1 minute, then stir. Mix water into fudge, then microwave for 30 seconds. Fudge should be ready to dip.
 3. Arrange the nuts on a flat plate. Working with 1 banana at a time, dip it in the chocolate and turn to completely coat (spoon some on, if needed). Roll the dipped banana in nuts, transfer to the sheet pan, and return to the freezer.
 4. Once frozen, store the bananas in an airtight container.
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