

## Banana Boats



**Step 1:** Take a banana with its peel still on and cut it down the middle (along the concave side) lengthwise. Not all the way through, but until the tip of your knife just grazes the peel on the other side. *You will need an adult to help you with this.*

**Step 2:** Stuff them with any combination of toppings. See the suggestions below.

**Step 3:** Wrap the banana in foil and place on coals of the campfire or grill until fillings have melted and the banana has warmed through, about 10-15 min. You will smell it cooking when it is close to being ready.

*\*\*You can also bake your Banana boat in the oven. Wrap your banana in foil and place it on a baking sheet. Bake at 350 degrees for 10-12 minutes. Just enough time to warm the banana through and melt your toppings.*

**Step 4:** Let it cool before enjoying it.

Here are some fun suggestions to fill your banana! It is always great to have a combination of toppings that is something **melty**, something **sweet** and something **crunchy**

- ❖ **S'mores:** Chocolate Chips + Mini Marshmallows + Crumbled Graham Crackers
- ❖ **Strawberry Hazelnut:** Strawberries + Nutella + Chopped Hazelnuts
- ❖ **Samoas:** Chocolate Chips + Carmel Sauce + Toasted Coconut
- ❖ **Dulce Del Leche:** Chocolate + Dulce de Leche Sauce + Coconut shreds
- ❖ **Vegan:** Dark Chocolate + Dandies Mini Marshmallows
- ❖ **PB & C:** Peanut Butter + Chocolate Chips
- ❖ **Honey Ginger:** Honey + Candied Ginger + White or Dark Chocolate
- ❖ **Banana Split:** Milk Chocolate + Marshmallows + Cherries
- ❖ **Pecan Praline:** Pralines + Dark Chocolate - *Additional filling ideas, crushed pineapple, granola, pecans.*

**Show us what fillings you used on Tiktok or Instagram, tagging us @GSWCF, and using the hashtag #GirlScoutsAtHome.**