

Ghost Bananas & Pumpkin Clementines

SERVES: 4-8 | PREP TIME: 15 minutes | COOK TIME: No cook recipe | TOTAL TIME: 15 minutes

INGREDIENTS

- 4-6 bananas (ripe but firm)
- 8-12 clementines (or small mandarins)
- Dark chocolate chips (or mini chocolate chips)
- Celery sticks, pretzel sticks, or green apple pieces (for pumpkin stems - optional)

DIRECTIONS

Step 1: Peel the bananas and cut them in half (or leave whole).

Step 2: Press chocolate chips onto the bananas to create ghost faces (2 chips for eyes and 1 for a mouth).

Step 3: Peel the clementines and make sure they are clean and free of white pith.

Step 4: Insert a small piece of celery, pretzel stick, or green apple into the top of each clementine to create a pumpkin stem.

Step 5: Using mini chocolate chips (or small pieces of chocolate), press on triangle eyes and a mouth to create jack-o'-lantern faces.

Step 6: Arrange on a platter and enjoy!

MABEL'S NOTES

This is a great snack for little hands to help make. Let the kids get creative with the faces - no two ghosts or pumpkins have to look the same! You can also use white chocolate chips, raisins, or small candy pieces if you prefer.

Serving Suggestions:

Perfect for Halloween parties, school treats, or movie night., Pair with a fall snack board or caramel apple nachos., Use mini bananas and clementines for smaller portions., Add to lunchboxes for a festive surprise., Serve with a small cup of peanut butter, yogurt, or caramel dip on the side.

Contains: *milk, wheat, soy*