February Snack Tales

Choc-o-Bananas

**Ingredients:**
- Bananas
- Sprinkles, nuts, or coconut for topping
- Melting chocolate

1. Peel banana, then slice in half and insert a popsicle stick in the cut end. Freeze for an hour.
2. Melt your chocolate on the stove in a melting pot, or in a microwave safe bowl in the microwave.
3. Dip the frozen bananas in melted chocolate, then sprinkle your topping of choice on top. Place bananas back in freezer for an hour, then enjoy your tasty frozen treat!

Baked Banana in Skin

**Ingredients:**
- Bananas
- Cinnamon
- Sugar
- Chocolate chips

1. Preheat oven to 350 degrees.
2. Lay a banana on its side, and make a long slit through the banana skin from top to bottom. Lay it, slice side up, in an ungreased pan.
3. Tuck some cinnamon and sugar inside the banana skin with a knife.
4. Bake for 20 minutes.
5. Scoop out the insides with a fork for a delicious treat!

Books to Read Along:

- Gorillas Go Bananas by Patrick Wensink
- Curious George by H. A. Rey
- Earth Space Moon Base by Ben Joel Price