

PEANUT BUTTER BANANA BON BONS

Recipe inspired by [Katrina of Baking with Boys](#)



INGREDIENTS – Makes 20 bon bons

6 Tbs. organic peanut butter
¼ cup coconut flour
6 ounces Enjoy Life chocolate chips
1 tsp coconut oil
1 banana

METHOD

Slice the banana into 20 slices and place them individually on wax or parchment paper.

In a bowl combine the peanut butter and coconut flour using a spoon and eventually your hands.

Using a 1 teaspoon measuring spoon, form the peanut butter mixture into half circles and place one on each banana slice.

Freeze for 30 minutes to one hour.

Once the banana and peanut butter is frozen, heat the chocolate and coconut oil together over a double boiler until completely melted OR in the microwave at 30 second intervals (stirring in between) for approximately 2 minutes.

Insert a toothpick in the top of the bon bon and submerge it in the chocolate. Shake off the excess and place the bon bon back on the waxed paper. Continue with the remaining bon bons and place back in the freezer to set.

Serve straight from the freezer.

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