



Turtle Banana Bark



1/6 of recipe: 175 calories, 8g total fat (4g sat. fat), 16mg sodium, 27g carbs, 2.5g fiber, 18.5g sugars, 1.5g protein

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Prep: 10 minutes **Cook:** 5 minutes or less

Freeze: 3 hours



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Ingredients

2 large bananas, sliced into coins
1/2 cup semi-sweet chocolate chips
2 tbsp. light caramel dip
3/4 oz. (about 3 tbsp.) chopped pecans
Optional topping: sea salt

Directions

Line a baking sheet with parchment paper.

Arrange banana coins in an even layer. (If your sheet is large, arrange banana coins toward the center, so they're touching.)

Place chocolate chips in a medium microwave-safe bowl. Microwave for 45 seconds, or until melted, stirring halfway through.

Cover banana coins with melted chocolate.

In a small microwave-safe bowl, microwave caramel dip for 15 seconds, or until melted. Drizzle caramel over the chocolate-topped bananas. Top with pecans.

Freeze for at least 3 hours, or until firm. Break or cut into pieces.

MAKES 6 SERVINGS

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