

# 3-INGREDIENT FROZEN BAR•ONE CUPS

Makes 24

## INGREDIENTS

5 (55g each) NESTLÉ BAR•ONE Chocolates  
2 bananas, sliced  
 $\frac{3}{4}$  cup peanut butter

## METHOD

1. Cut 3 of the NESTLÉ BAR•ONE Chocolate Bars into small pieces and put them in a small, microwaveable bowl.
2. Microwave the chocolate pieces for 1 minute on medium heat. Stopping to stir every 20 seconds until it is melted and the chocolate is smooth. *\*Chef's Tip: Add 1 tsp milk to loosen the consistency if necessary.*
3. Line a 24-hole mini muffin tin with mini muffin cases. Pour a small amount of chocolate in the base of each muffin cup, about 1 teaspoon.
4. Slice the banana into 1cm rounds and add one round on top of the chocolate base.
5. Scoop 1 teaspoon of peanut butter over the sliced banana layer.
6. Melt the 2 leftover NESTLÉ BAR•ONE Chocolates bars and stir until smooth. *\*Chef's Tip: Add 1 tsp milk to loosen the consistency if necessary.*
7. Pour the chocolate over the peanut butter layer. Place the tray in the freezer to set, about an hour.
8. Remove the tray from the freezer 15 minutes before serving. Unmould the cups and place half in a container to freeze for later. Serve the rest on a plate and ENJOY!