



## JERNEJ KITCHEN

# PEANUT YOGURT BANANA CHOCOLATE CLUSTERS

*Peanut Yogurt Banana Chocolate Clusters is a quick frozen dessert made in 10 minutes (+freezing time).*

*Kids and adults love this no-bake treat.*

MAKES	12	CLUSTERS
PREPARATION:	10	MINUTES
FREEZING TIME:	2	HOURS
TOTAL TIME:	2	HOURS 10 MINUTES

### CLUSTERS

- 2 ripe bananas
- 2 tbsp creamy peanut butter
- 1 tbsp maple syrup or honey
- 120 g (1/2 cup) greek yogurt
- 2 tbsp salted roasted peanuts
- 200 g (7 ounces) dark chocolate, chopped
- 1 tsp coconut oil (or vegetable oil)

### TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- bowl
- spatula
- baking sheet
- parchment paper

### BANANAS

Peel the bananas and cut them into small pieces. Your banana should be ripe but firm and not mushy.

### CLUSTERS MIXTURE

Add peanut butter and bananas to a bowl and stir well using a spatula. Add the maple syrup or honey and Greek yogurt. Stir gently to combine.

### FREEZE

Line a baking sheet with parchment paper and make 12 clusters with your spoon—place in the freezer for 2 - 3 hours or overnight.

### COVER WITH CHOCOLATE AND SERVE

Melt the chocolate with oil and stir in chopped peanuts. Take the clusters from the freezer and dip them in melted chocolate. Place back on the parchment paper and leave to set for 5 minutes, then serve. If you plan on doing them in about an hour, place them in the fridge; otherwise, store them in the freezer.