

POPCORNER[®]

Banana Bark

Ingredients

- 2 bananas
- 1/2 cup peanut butter, natural, smooth or crunchy
- 4 (7 oz) bags SEA SALT
- 1/2 cup dark chocolate
- 1 tbsp butter
- As needed flakey sea salt

How to make it

1. Prepare a 11" baking tray by lining with parchment paper or silicone mat. Thinly slice bananas and lay down an even layer of slices across the tray. Gaps are okay, but if desired, press the bananas down with another sheet of parchment if you'd like to create a solid sheet.
2. Warm peanut butter in the microwave for 25 seconds to soften. Spread an even thin layer of peanut butter across the banana layer.
3. Place POPCORNERS[®] Sea Salt in alternating pattern like tiles on top of the peanut butter. Melt dark chocolate and butter in a microwave safe dish, at 30 second intervals, stirring in between until smooth. Pour over the POPCORNERS[®] layer and spread across evenly. While still warm, sprinkle additional crushed POPCORNERS[®] and a sprinkle of flakey salt over the top.
4. Place in the freeze for at least 5-8 hours or overnight. Remove from freezer, tap the tray against a tabletop to loosen the bark, pull off the tray by the parchment and begin breaking the bark into desired size pieces.
5. Enjoy immediately or store in a sealed zip top bag for a quick snack.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	9-12

Made with



SEA SALT