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# BANANA & VANILLA POPS WITH SALTED DARK CHOCOLATE & CRUSHED ROASTED ALMONDS

 GF, RSF  20 mins + freezing time  12

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## Ingredients

- 4 large ripe bananas
- 1 cup natural greek yoghurt or coconut yoghurt
- 2 tbs raw honey
- 1½ tsp vanilla powder or vanilla extract
- 90g dark chocolate (I used Pana Chocolate raw cacao)
- ¼ cup roasted almonds, roughly chopped
- 1 tsp fleur de sel (flaked sea salt)



## Method

1. Place the bananas, yogurt, raw honey and vanilla powder into a blender or food processor and blend until smooth.
2. Pour into popsicle moulds and freeze overnight.
3. Once the pops are frozen you are ready to add the chocolate.
4. Melt the chocolate over low heat (if you're using raw chocolate, adding a little coconut oil while melting will often help keep it smooth).
5. Set the chocolate aside to cool slightly. You don't want it too hot when you drizzle it over the frozen pops.
6. Remove the popsicles from the moulds and place onto a large piece of baking paper.
7. Drizzle the chocolate over the popsicles, then sprinkle with almonds and sea salt.
8. Place them back into the freezer for a couple of hours to firm up then they are ready to serve (they will keep in the freezer for a few weeks).  
Enjoy!

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