

REPURPOSING YOUR LEFTOVER CHOCOLATE



For those of you that have leftover chocolate around and are looking for some tasty recipes, check out these 3 ideas below.

1 FROZEN BANANA POPS



Satisfy your sweet tooth with these delicious pops!

- Cut bananas in half and insert a popsicle stick into them. Place them in the freezer for about 20 minutes.
- Melt your chocolate in the microwave or double boiler.
- Dip frozen bananas in melted chocolate and roll in a topping of your choice. We love peanuts or coconut.
- Place back in the freezer for at least 4 hours and serve!

2 CHOCOLATE POPCORN



Sweeten up your whole grain by adding a drizzle of melted chocolate over top. This sweet and salty treat will hit all of those cravings!

3 YOGURT CHOCOLATE BARK



This is the ultimate snack food.

- Spread vanilla Greek yogurt on a baking sheet lined with parchment paper, about 1 cm thick.
- Drizzle melted chocolate over the top, you can use the tip of a knife to marble to mixture if you like.
- Sprinkle with toppings. We love strawberries, pumpkin seeds and coconut.
- Place in freezer until frozen, about 2 hours.
- Break the bark into pieces and enjoy!

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