

**Banana Santas**

**Type:** Fruit (party food)  **Serves:** 30 tastes  **Recipe source:** Taste.com

**Fresh from the garden:** bananas, strawberries

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**EQUIPMENT:**
- Cooks knives
- Chopping boards
- Kebab sticks
- Small bowls
- Heat proof bowl
- Small zip lock bags
- Measuring cups

**INGREDIENTS:**
- 30 regular sized marshmallows (not minis)
- 2 additional regular sized marshmallows cut into eights (for puff on Santa’s hat)
- 30 X 5 cm tall banana chunks
- 30 red raspberry lollies
- 1 cup chocolate chips (for melting)
- 30 strawberries cut to appropriate size for a hat
- Kebab sticks (cut in half)

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**What to do:**

1. Cut all marshmallows in half
2. Cut all bananas into thirds
3. Cut kebab sticks in half
4. Make a small marshmallow for the top of the hat
5. Next, melt your 1 cup of chocolate chips in the microwave. I melted mine for a total of 45-50 seconds on high, stopping to stir every 20 seconds.
6. Once melted, spoon chocolate into a Ziplock bag and snip a TINY triangle off one of the corners. You will pipe the chocolate out through this hole.
7. Pipe two eyes and dot for his nose on every Santa. I placed the nose dot right above the bottom marshmallow.
8. Place a red raspberry lolly on each chocolate dot and press to stick down for Santa’s nose.
9. Once this step is complete, refrigerate for 10 minutes and serve.

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![Image of Banana Santas](image-url)