

CAMPFIRE BANANA BOATS



GET ADVENTUROUS



30 MINUTES



PREPARATION NEEDED

GETTING INTO THE ACTIVITY

Learn how to create a tasty campfire treat, perfect for outdoor cooking on a fire or BBQ.

- 1) With the peel still on, carefully cut down the middle of the banana from top to bottom. Cut all the way through the banana, but don't cut through the peel on the bottom.
- 2) Pull the banana slightly apart, so the gap widens. Slice the banana a few times to create some gaps, but remember to not cut through the peel. Fill the middle of the banana with your choice of topping (i.e. marshmallows, chocolate). Wrap the banana in tin foil.
- 3) If cooking outside then place the banana onto the BBQ or above a fire for a few minutes. A controlled and even heat is important. If cooking in the oven then cook at 150c for 10 minutes or until the toppings have melted.
- 4) Carefully unwrap the banana, remembering it will still be hot, and serve immediately.

Share a photo of your banana boat with your BB group or post on social media using #BBatHOME.



WHAT YOU'LL NEED

- Banana
- Marshmallows
- Tin Foil
- Chocolate
- Knife
- BBQ / Fire or Oven



NOTES FOR PARENTS & CARERS

An adult should supervise the use of BBQ or fires. Fires should never be left unattended. An adult should initiate any contact with the BB group and/or share on social media.