

Create campsite desserts **AT HOME**

These camping inspired dessert recipes are the perfect way to finish off a BBQ or to have as a sweet treat.

»» **S'MORES DIP** ««

This is a take on the classic American S'mores treats, the perfect combination of melted chocolate and gooey marshmallow. Try with digestive biscuits, pineapple, strawberries or whatever you fancy!

Ingredients

200g chocolate (milk or dark)
2 tablespoons milk
350g mini marshmallows



Method

1. Gently heat the chocolate, milk and 200g of the mini marshmallows in an oven proof frying pan until melted and smooth.
2. Take off the heat and top the mixture with the remaining marshmallows until covered.
3. Place under a high grill until the marshmallows are toasted.

»» **BAKED BANANAS** ««

Another BBQ favourite that can be recreated in an oven, baked bananas are a delicious sweet treat that you can customise to your personal taste.

Here are a few favour combinations to try:

Dulce de Leche:

Chocolate, Dulce de Leche sauce,
Coconut shreds

Chocolate hazelnut:

Nutella and chopped hazelnut

S'mores:

Chocolate, mini marshmallows,
crushed digestive biscuits

Honey Cinnamon:

Honey, cinnamon, sugar

Method

1. Heat oven to 200C/180C fan/gas 6
2. Make a slit through the skin of the bananas along one side - making sure you don't cut all the way through to the other side.
3. Add your chosen ingredients to the banana through the slit.
4. Put each banana onto a sheet of foil and crimp the edges together to seal into a parcel.
5. Transfer to a baking sheet and cook for 25 mins until the bananas have turned black.