

## CAMPFIRE BANANA SPLIT S'MORES

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1 banana (not too ripe)

1 tbsp each of ... crushed graham crackers, chocolate chips and mini marshmallows

Or ...

Mix and match up to 3 tbsp of toppings of your choice (butterscotch chips, dark chocolate, coconut, granola, peanut butter cups, M&M's, nuts, caramel, cookies, crunchy cereal, fruit jam, etc.). You can make it gluten free, dairy free or sugar free!

**Optional:** After you take your S'mores off the fire...top it with whipped cream or ice cream!

**Instructions:** Slice the banana lengthwise through the top peeling without cutting through the bottom peeling. Open the middle portion of the banana and stuff it with the toppings of your choice. Don't mash the inside of the banana. Wrap the banana in foil and place it on the campfire grate or coals for about 10 minutes. If you are cooking in your 12 inch Dutch oven, place wrapped bananas inside and bake at 425° (31 prepared coals = 21 on top and 10 on bottom) for 5 to 10 minutes.

*This recipe was inspired by 7 Delicious Campfire Dessert Recipes Anyone Can Make*

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**Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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