

Banana Chips Hugging Dark Chocolate

- 2 ripe bananas
- 1/4 c melted [dark chocolate](#)

Cut each peeled banana into 1/8-inch thin slices.

Cover your baking sheet in parchment paper. Place the banana slices on the parchment paper.

Bake for 2-3 hours at 175-200 degrees, flipping them once after 1 hour. Flip the entire parchment paper sheet with all the banana slices stuck in place onto a new parchment sheet.

With the banana chips now wedged between two sheets of parchment, continue baking for about another hour.

They're done when they turn **slightly brown** and pop off the parchment paper as you poke them from below. Don't overbrown them, or they will taste too caramelized.

Cool completely before spreading a dime-sized bit of melted chocolate on a chip and covering with a second chip. Voilà—Banana Chips Hugging Dark Chocolate. You may prefer to omit the chocolate and eat the banana chips au naturel.