

Banana Snowmen

Ingredients

- 20 skewers
- 6 bananas, peeled
- 10 strawberries, stems removed
- 1 carrot
- 20 green grapes
- 2 tablespoons spreadable cream cheese
- 100 currants

Serves: Makes 20
Prep Time: 15 mins
Cook Time: 0 mins



Method

1. Slice the bananas into 1.5cm thin slices – you will need 60 slices in total.
2. Slice the strawberries in half – you will need 20 halves in total.
3. Slice a few 0.5cm thin slices of carrot and cut into small triangles – you will need 20 small triangles in total.
4. Thread three banana slices onto a skewer – this will be the snowman's head and body.
5. Thread a strawberry half onto the skewer – this will be the snowman's hat.
6. Thread a green grape onto the skewer – this will be the tip of the snowman's hat.
7. Place the spreadable cream cheese in a small piping bag or in a small zip lock bag and cut off the tip.
8. Pipe a tiny amount of cream cheese on two currants and stick them onto the top banana slice as eyes on the snowman's head.
9. Pipe a tiny amount of cream cheese on a small triangle and stick it onto the top banana slice as a nose on the snowman's head.
10. Pipe a tiny amount of cream cheese on three more currants and stick them onto the other two banana slices as buttons on the snowman's body.
11. Repeat with the remaining skewers and ingredients to make 20 banana snowmen in total.
12. Serve immediately or place in the fridge until ready to eat.

Recipe Notes:

To make a smaller or larger batch of this recipe, either divide or multiply the ingredients accordingly.

If desired, cut the remaining carrot into thin sticks and add them to the snowman's body as arms.

Food Group	Serves per portion
Vegetables	0
Fruit	0.6
Grain foods	0
Lean meat and alternatives	0
Milk, yoghurt and cheese	0