BANANA GHOSTS WITH PEANUT BUTTER DIP

INGREDIENTS:

Ghosts:

- 4 firm, ripe bananas
- 8 lollipop or ice pop sticks
- 2 cups white chocolate chips
- 2 teaspoons coconut oil
- 24 chocolate chips

Dip:

- 8 ounces cream cheese, at room temperature
- 1/2 cup loosely packed light brown sugar
- 1/2 cup creamy peanut butter (not natural)
- 1/4 cup vanilla Greek yogurt
- 1 teaspoon pure vanilla extract
- 1/4 cup semisweet chocolate chips
- 1 teaspoon coconut oil
- Candy spiders, for decorating, optional

INSTRUCTIONS:

Special equipment: 8 lollipop or ice pop sticks, a toothpick

1. Start the ghosts: Line a baking sheet with parchment and make room for it in your freezer. Peel the bananas and cut in half crosswise, then lengthwise for 8 pieces total. Insert 1 stick in the short, flat side of each; arrange on the prepared baking sheet and freeze until solid, about 2 hours.

2. Meanwhile, make the dip: Combine the cream cheese and brown sugar in a food processor; process until light and very smooth, 1 to 2 minutes. Scrape down the sides then add the peanut butter, yogurt and vanilla. Process, scraping down the sides halfway through, until very light and smooth, 1 to 2 minutes more. Transfer to a serving bowl.

3. Combine the semisweet chocolate chips and coconut oil in a small microwave-safe bowl and microwave at 50-percent power in 15 second increments, stirring in between, until melted, about 60 seconds total. Transfer to a resealable sandwich bag, twist to close like a pastry bag and snip a small corner. Pipe concentric circles on the surface of the dip. Drag a toothpick through the circles, starting from the center and working your way out, to create a spider web design. Add a few candy spiders, if desired.

4. Finish the ghosts: Once the bananas are frozen, combine the white chocolate chips and 2 teaspoons coconut oil in a double boiler or heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water) and melt, stirring until very smooth, 2 to 3 minutes. Hold a frozen banana over the bowl and spoon white chocolate over the top, letting the excess drip back into the bowl. Return to the parchment-lined baking sheet and press in 3 chocolate chips, flat-sides up, to make 2 eyes and a mouth. Repeat with the remaining bananas and chocolate chips. Return to the freezer until the white chocolate is hardened, at least 15 minutes, up to 4 hours.

Source: https://www.foodnetwork.com/recipes/food-network-kitchen/banana-ghosts-with-peanut-butter-dip-12801061