



Matcha Banana Bark

Course: **Snacks**

Servings	Prep time	Cooking time	Total time
9 servings	15 minutes	25 minutes	40 minutes

Ingredients

3–4 bananas (sliced into thin rounds)

200g (7 oz) white chocolate

1–2 tsp matcha powder (sifted)

Toppings (optional):

30g (¼ cup) freeze-dried strawberry slices

10g (1 tbsp) chia seeds

15g (2 tbsp) shredded coconut

20g (2 tbsp) crushed nuts (almonds, pistachios, or cashews)

Directions

- 1 Slice the Bananas:** Peel **3–4 ripe bananas** and slice them into **thin, even rounds** (about ¼ inch thick). Arrange the slices **tightly** in a **square or rectangular shape** on a parchment-lined tray. Make sure there are no big gaps!
- 2 Melt the White Chocolate:** In a heatproof bowl, melt **200g (7 oz) of white chocolate** using a **double boiler or microwave**.
If using a microwave, heat in **30-second intervals**, stirring between each until smooth.
- 3 Mix in the Matcha:** Once melted, sift in **1–2 teaspoons of matcha powder** and whisk until fully combined.
This will give the chocolate a **beautiful green color and a hint of earthy flavor**.
- 4 Pour Over the Bananas:** Drizzle or spread the **matcha white chocolate mixture** evenly over the banana slices.
Use a spatula to make sure every banana is coated.

- 5 Add Toppings:** Sprinkle **freeze-dried strawberry slices** over the top for extra crunch and flavor. Add any **other toppings** you love, like chia seeds or shredded coconut.
- 6 Freeze Until Firm:** Place the tray in the freezer for **at least 2 hours**, or until the chocolate is completely set.
- 7 Break Into Pieces & Enjoy!:** Once frozen, remove from the freezer and **break into irregular pieces** like classic chocolate bark.
Store in an **airtight container in the freezer** for up to **2 weeks**.