

Strawberry Banana Bark - A No-Bake Fruit & Chocolate Treat

Strawberry Banana Bark: A No-Bake Sweet Treat Bursting with Fruit & Chocolate



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INGREDIENTS

- 1 cup freeze-dried strawberries
- 1 cup freeze-dried bananas
- 1 1/2 cups white chocolate chips
- ... cup dark chocolate chips (optional for drizzle)

Ingredient Tips & Variations:

Freeze-Dried vs. Fresh Fruit: Stick with freeze-dried—fresh fruit will release moisture and make the bark soggy.

No white chocolate? Try dark or milk chocolate as your base instead.

Want it nutty? Add crushed almonds, cashews, or pistachios before chilling.

Make it vegan: Use dairy-free white chocolate chips.

How to Make Strawberry Banana Bark:

Prep Your Pan Line a baking sheet with parchment paper.

Melt the White Chocolate Place white chocolate chips in a microwave-safe bowl. Heat in 30-second intervals, stirring in between, until smooth and melted.

Spread & Sprinkle Pour the melted white chocolate onto the parchment and spread into a thin, even rectangle. Crush freeze-dried strawberries and bananas slightly (for bite-sized crunch) and sprinkle over the top.

Optional: Add Dark Chocolate Drizzle Melt dark chocolate chips and drizzle over the top using a

fork or piping bag.

Chill & SetPlace the tray in the refrigerator for about 1 hour or until fully hardened.

Break into Pieces & EnjoyOnce set, break into rustic pieces and store in an airtight container.

Tips for Success:

Use parchment or wax paper to ensure easy bark removal.

Don't overheat the chocolate-it can seize. Stir gently and be patient.

Use quality chocolate for smoother melting and better flavor.

Let it chill fully before breaking for cleaner edges.

Serving Suggestions & Pairings:

Serve it with a glass of milk, cold brew, or fruity iced tea.

For a dessert spread, add this to a platter with Caramel Apple Nachos or Brownie Batter Dip.

Crumble some over yogurt or ice cream for a fruity crunch!

Storage & Make-Ahead Tips:

Fridge: Store in an airtight container for up to 1 week.

Freezer: Keeps well for up to 1 month. Perfect for prepping in advance.

Room Temp: Okay for a few hours, but best chilled for maximum snap.

More No-Bake Treats You'll Love:

This S'mores Bark - all the campfire vibes, no flames required.

This No-Bake Oreo Cream Pie - creamy, dreamy, and irresistible.

This Edible Cookie Dough - safe to eat raw and packed with chocolate chips.

Final Thoughts:

DIRECTIONS

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- 6.** **Break into :** Pieces & EnjoyOnce set, break into rustic pieces and store in an airtight container.
- 7.** **Tips for Success:** Use parchment or wax paper to ensure easy bark removal.
- 8.** **Don't overheat the chocolate-it can seize.** Stir gently and be patient.
- 9.** **Use quality chocolate for smoother melting and better flavor.**
- 10.** **Let it chill fully before breaking for cleaner edges.**
- 11.** **Serving Suggestions & Pairings:** This bark is perfect on its own, but also makes a fun pairing:
- 12.** **Serve it with a glass of milk, cold brew, or fruity iced tea.**
- 13.** **For a dessert spread, add this to a platter with Caramel Apple Nachos or Brownie Batter Dip.**

14. Crumble some over yogurt or ice cream for a fruity crunch!
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17. Room : Temp: Okay for a few hours, but best chilled for maximum snap.
18. More No-Bake Treats You'll Love: If you love this bark, try these next:
19. This S'mores Bark - all the campfire vibes, no flames required.
20. This : No-Bake Oreo Cream Pie - creamy, dreamy, and irresistible.
21. This : Edible Cookie Dough - safe to eat raw and packed with chocolate chips.
22. Final Thoughts: Strawberry Banana Bark is one of those simple joys you'll want to keep in your fridge all year long. It's fast, fruity, fun to make with kids, and seriously satisfying. Whether you're gifting it, sharing it, or keeping it all to yourself-we fully support it.
23. ? Did you make it? Share your version in the comments or tag @chefmaniac on socials. Want more no-bake treats? Follow us and save your favorites!

TIPS FOR SUCCESS

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Use quality chocolate for smoother melting and better flavor.

Let it chill fully before breaking for cleaner edges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/strawberry-banana-bark-a-no-bake-fruit-chocolate-treat/>