



Peanut Butter & Banana Sliders

Ingredients Needed for Peanut Butter & Banana Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 12 tablespoons unsalted butter
- 24 ounces giant marshmallows
- 2 bananas, thinly sliced
- 1 cup chocolate chunks
- $\frac{2}{3}$ cups creamy peanut butter
- 4 tablespoons chopped peanuts



Directions for Peanut Butter & Banana Sliders

1. Preheat the oven to 350 degrees. While it heats, slice the dinner rolls in half and arrange the bottom halves in a 13" x 9" baking dish.
2. Spread a tablespoon of butter on each bottom roll, then add a layer of chocolate chunks and top each with a marshmallow. Place the dish in the oven and toast for 2-3 minutes, until the marshmallows turn golden brown and the chocolate melts.
3. Remove the bottom rolls from the dish and let them cool for 5 minutes. While they cool, place the top halves of the rolls in the baking dish, top side down, butter each one, and toast in the oven until golden brown, about 3-5 minutes. Remove the top rolls from the oven and let them cool before spreading peanut butter on them.
4. Arrange the banana slices and chopped peanuts on the bottom rolls, then top them with the toasted roll halves.
5. Slice and serve immediately!

