

# Chocolate Gelt

For the Hanukkah holiday, grandparents and adults often give small children bags of coins or chocolate candy that have been wrapped in foil. The word for these coins is Gelt, which means money in Yiddish.

Chocolate coins are a treat that you can also make easily at home with your children's help. They can give the coins to friends at school, to honor the Jewish tradition and include their Jewish friends in the holiday gift giving. The coins can also be used to gamble in playing the Hanukkah dreidel game.



## What You Need:

- 1 lb. semi-sweet chocolate (either in chips or in a bar)
- 24 aluminum foil candy wrappers
- Parchment paper
- Small pot or double boiler
- Baking sheet

## What You Do:

1. Break up your chocolate (if you have a bar of chocolate) and put it in a small pot or double boiler.
2. Melt the chocolate on low heat, stirring regularly. Make sure the chocolate does not boil—or it will stick to the pan and burn.
3. Cover a baking sheet with a piece of parchment paper.
4. When the chocolate has melted, turn off the heat. The chocolate should be glossy and smooth without any lumps.
5. Spoon the chocolate in rounded tablespoons onto the parchment paper, making thin circles of chocolate on the paper, leaving an inch or so between each coin.
6. Refrigerate until the chocolate has firmed up, for at least a half an hour.
7. Once the coins are hard, remove them carefully from the paper. You might want to use a flat, metal spatula for this.
8. Wrap each coin in an aluminum foil candy wrapper. If you don't have aluminum foil candy wrappers, you can cut out 2"x2" squares from regular aluminum foil.

Your children can give small gift bags of the chocolate gelt to other children as a Hanukkah gift, or it can be used to barter in the game of dreidel.