

Hanukkah Gelt Cookies

Tired of the same old cookie recipes? Mix it up with this cookie version of traditional gelt--the gold coin chocolates that are often given as gifts or prizes during Hanukkah. You can set them out as part of a dessert buffet, or write a name on each cookie and use them as unique edible place cards!

What You Need:

- Slice-and-bake cookie dough, any flavor, or homemade cookie dough rolled into a cylindrical shape and chilled
- Food-safe gold foil, available at baking stores
- Scissors
- Toothpick

What You Do:

1. Help your child slice and bake the cookies according to package directions. Let them cool thoroughly.
2. Ask your child to cut circles of gold foil and wrap each cookie in gold foil to make Hanukkah gelt, or gold coins.
3. Invite your child to use the toothpick to gently press holiday shapes into the foil: menorahs, dreidels, and the words "Happy Hanukkah!" If you would rather use them as placecards, ask you child to simply press the letters of each person's name or initials into the foil.

