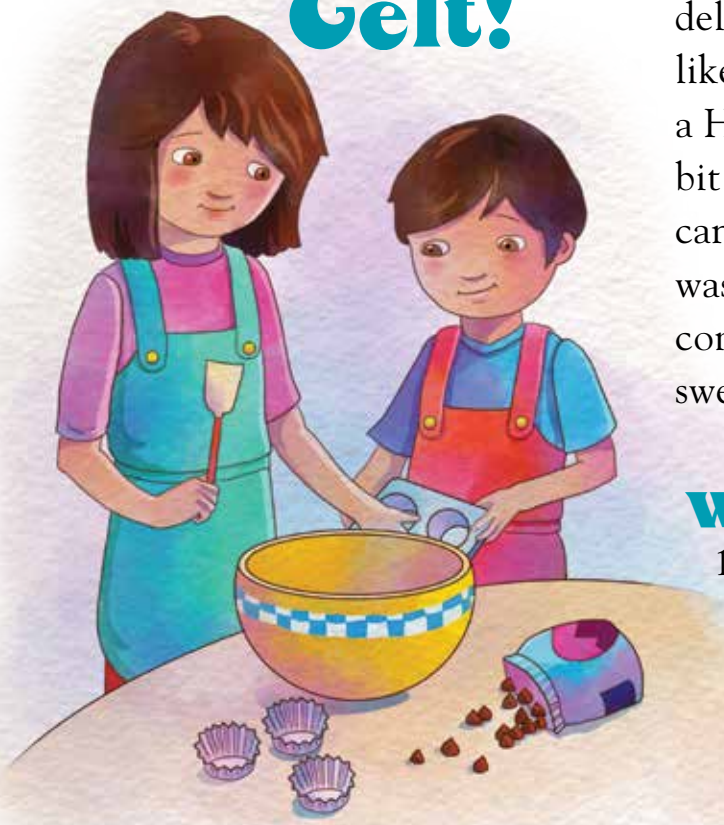


Glorious Gelt!



ON HANUKKAH, FAMILIES exchange presents, play dreidel, and snack on delicious gelt: chocolate candies shaped like coins. Why coins? In Europe, it was a Hanukkah tradition to give children a bit of *gelt*—Yiddish for money—to buy candy and treats. The first chocolate gelt was created in 1920 by a New York candy company. Now you can make your own sweet Hanukkah treat!

What You'll Need:

- 1 cup chocolate chips
- microwaveable bowl
- spoon
- mini cupcake liners
- baking sheet or muffin tin
- toothpick
- gold or silver foil
- scissors



What to Do:

1. Arrange mini cupcake liners on the baking sheet or muffin tin.
2. Pour chocolate chips into the bowl. Heat in the microwave for 20 seconds, then stir. Repeat until chocolate chips are melted and smooth.

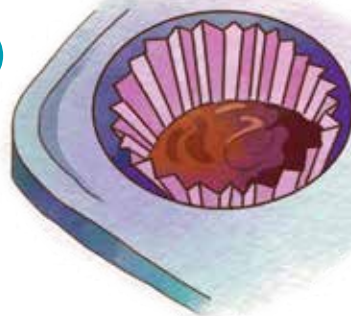


by Emily Cambias
Art by Linda Prater
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3. Spoon a small amount of warm chocolate into a cupcake liner. Gently tap the liner until the chocolate covers the bottom. If air bubbles form, pop them with a toothpick. Repeat for each liner.
4. Put chocolates in the freezer for an hour or until solid.
5. To make a wrapper, cut out the bottom of a cupcake liner. Cut pieces of foil that are about an inch larger than the liner bottom. Snip off the corners of the foil so that it has eight sides. Make an incision in each side, about half an inch long. Make one for each coin.
6. Remove chocolate from the freezer. One by one, peel off each cupcake liner and put the coin in the center of a wrapper. Wrap the foil neatly around the coin. Your homemade gelt is ready to go! Fancy a game of dreidel?

Experiment! Try adding crisped rice, chopped nuts, dried fruit or spices to your melted chocolate.

3.



4.



5.



6.

