Homemade Chocolate Gelt



⏱ 30 min + fridge
🍽 About 20 coins

✋ An adult melts the chocolate

What you need

- ☐ 200 g (7 oz) milk chocolate
- ☐ Chopped nuts or raisins (optional)
- ☐ Colorful sprinkles
- ☐ Baking paper

How to make it



An adult melts the chocolate in the microwave or over a pot of water.



Put a teaspoon of chocolate on baking paper and spread it into a circle – that's the coin.



Decorate each coin with sprinkles, nuts or raisins.



Chill for half an hour until the coins are firm.

💡 **Tip:** Wrap each coin in foil – and you have sweet Hanukkah gelt!