

Homemade Hanukkah Gelt

These homemade Hanukkah gelt just might be your new holiday tradition! You only need a mini muffin tin and some gold sprinkles. We like the richness of bittersweet chocolate, but you can easily swap in your favorite type.

- Total: 1 hr 15 min
- Yield: 24 chocolate gelts

Ingredients

Deselect All

Vegetable oil, for brushing

6 ounces bittersweet chocolate, finely chopped

Assorted edible gold sprinkles, for decorating, such as pearlized sugar or confetti (see Cook's

Directions

Special equipment:

one 24-cup mini muffin tin or two 12-cup mini muffin tins

1. Brush a 24-cup mini muffin pan or two 12-cup mini muffin tins (preferably nonstick) with oil.
2. Put the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring in between each, until completely melted and smooth, about 90 seconds.
3. Divide the melted chocolate evenly among the cups of the prepared muffin tin, about 1 3/4 teaspoons per muffin cup. (You can also use a pastry bag for this part.) Tap the muffin tin against the counter to remove any air bubbles and even out the chocolate.
4. Top with gold sprinkles and refrigerate until set, about 1 hour. Use an offset spatula to remove the chocolate from the tin.

Note

When looking for gold sprinkles, double-check that they are edible.