Kit Kat

Make-ahead · Serves a crowd · Makes About 30 fingers

Ken's note: TBD

Three crisp wafers with a thin chocolate-wafer cream between them.

About 30 fingers · Wafer stack, cut · original chocolate: Milk · About 2 hours.

Ingredients

Wafers

- 3 plain wafer sheets (about 8 x 11 in), plus 1 extra sheet or trimmings for crumbs

Wafer Cream

- 4 oz milk chocolate
- 1 Tbsp refined coconut oil (keeps it thin enough to spread)
- 1/2 cup finely ground wafer crumbs
- 1 Tbsp Dutch-process cocoa
- Pinch of salt

Coating

- 1.5–2 lb chocolate, tempered

Note

- Use store-bought wafer sheets (see Reese's Sticks).

Method

1. Grind the extra wafer sheet or the trimmings to fine crumbs in a food processor.
2. Melt the chocolate with the coconut oil. Stir in the crumbs, cocoa, and salt. Let it cool until spreadable, about 85°F.
3. Lay one wafer sheet on parchment and spread half the cream over it in a thin, even layer. Top with a second sheet, spread on the rest of the cream, and finish with the third sheet.
4. Cover with parchment and a sheet pan, weigh it down lightly, and refrigerate 20 minutes.
5. Trim the edges with a serrated knife, sawing gently. Cut the stack into fingers about 3 1/2 x 5/8 in.
6. Dip each finger and set (see Tempering and Dipping). For the classic look, dip them in pairs, side by side.