

Brigadeiros Recipe

Brigadeiros are one of the first treats Brazilian children learn to make. They are fun to make and good to eat! Feel free to make them any size you'd like—from grape to golf ball size. Be sure to ask an adult to help!

MAKES ABOUT 20 BRIGADEIROS

Ingredients:

- 1 (14 oz) can sweetened condensed milk
- ¼ cup cocoa powder
- 1 tablespoon butter, plus more for greasing
- 1 cup chocolate or candy sprinkles, plus more as needed

Directions:

1. Pour the condensed milk into your pot. Sift the cocoa powder into the pot, and whisk into the milk to remove any lumps. Add the butter.
2. ADULT: Heat over medium heat until the mixture starts to bubble gently. Reduce the heat to medium-low and keep stirring until the texture resembles a thick, dense caramel. Tilt the pot. If the mixture slides easily and doesn't stick to the bottom, it's ready. This will take 12 to 15 minutes.
3. ADULT: Pour the mixture carefully into the silicon pan or greased bowl and let cool to the touch. Cover and refrigerate for 30 minutes, or until it firms up into a "dough."
4. Pour sprinkles into a bowl.
5. Grease your hands with butter. Scoop 1 teaspoon of the "dough" and roll into a ball about ¾" in diameter. Roll the ball in the sprinkles, and place in a disposable truffle cup.

Equipment:

- Medium pot or saucepan, preferably nonstick
- Fine-mesh sieve
- Silicon or wooden spatula
- Silicon baking pan, any shape (or simply grease a large bowl or plate with butter)

NOTE: Getting the texture of the "dough" right takes practice. If it's too soft, it won't hold its shape, but it will still taste yummy!



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