

**TOTAL TIME:**

10 minutes

SERVINGS:

24

RECIPE ORIGIN:

Brazil

INGREDIENTS:

14-oz can sweetened condensed milk

4 Tbsp cocoa powder, sifted

A pinch of salt

2 Tbsp butter, plus more for rolling balls

Chocolate or rainbow sprinkles, as needed

*Add in colored sprinkles
for the holidays*

Brigadeiros

Brazilian fudge balls

DIRECTIONS:

In a small sauce pan, combine sweetened condensed milk, cocoa powder, salt, and butter. Set pan on the stovetop and heat it over medium-low, stirring constantly to allow mixture to thicken and prevent it from burning. When a spoon run through the chocolate creates a well, remove from heat and let cool to room temperature.

Spread sprinkles on a plate or pour into a wide bowl. Once the chocolate is cool, roll into tablespoon-sized balls using lightly greased palms. Then, roll the balls in the sprinkles until they're evenly covered and place them in paper or foil candy cups.

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Brigadeiros are the perfect dessert for chocolate lovers! They're like what we think of as fudge but even creamier and perfectly bite-size. You'll want to eat a whole plate of them, but they're so rich you'll be full before you can.

—Lauren, *Go Ahead Tours*