

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

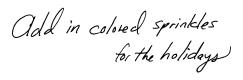
Brigadeiros

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.





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