



Brigadeiro Recipe

The brigadeiro is a popular chocolate treat in Brazil. They're made of creamy chocolate dough and rolled in sprinkles or coconut. You can find brigadeiros at most Brazilian parties and, thanks to this recipe, now in your home, too! Learn more about Brazil with the World Edition.

Ingredients

- 1 tbsp butter
- One 14-oz can condensed milk
- 3 tbsp cocoa powder
- 2 dozen mini cupcake papers
- Chocolate sprinkles
- Shaved coconut



Total time: 1 hour

Active time: 35 minutes

Servings: 2 dozen brigadeiros

Instructions

1. Melt the butter in a frying pan over medium heat.
2. After the butter melts, add the condensed milk and cocoa powder.
3. Stir for 15-20 minutes, until the mixture thickens. Check the thickness with a wooden spoon. (When you drag your spoon through the middle of the pan, the mixture should stay separated for a moment before coming back together.)
4. Once thick, spread the chocolatey mixture (we'll call this the "dough") onto a small cookie sheet or plate and set it aside to cool for about 20 minutes.
5. Use a spoon to scoop small amounts of the cooled dough into your hands to form balls. Don't handle them too much or your body heat will make the dough sticky. You can lightly butter your fingers to keep the dough from sticking.
6. Roll the balls in the sprinkles and/or coconut and set them in mini cupcake papers to chill in the fridge.
7. Chill the balls for about 15 minutes, and they're ready to eat!