

BRIGADEIROS

(traditional Brazilian recipe)

1 can of condensed milk (for instance, Carnation brand)
1 + 1/2 T butter
1 + 1/2 T cocoa powder, sifted
pinch of cinnamon
chocolate sprinkles (enough for coating all brigadeiros)



Place all ingredients in a heavy bottomed saucepan (preferably enamel coated, but not absolutely necessary).

Cook in medium heat until the butter melts, reduce heat to low and cook, stirring, until the mixture starts to pull out of the bottom of the pan. It should take between 10 and 17 minutes. If the mixture starts to boil too furiously, reduce the heat or remove the pan from the burner for a minute or so, always stirring.

Allow it to cool until you can handle it. It is OK to put it in the refrigerator to speed up the process.

Place the chocolate sprinkles in a shallow dish. Have a small dish with cold water to dip your fingers and moisten the palm of your hands. Using a teaspoon, grab portions of the cool chocolate mixture and roll into balls. Immediately roll them in chocolate sprinkles and place in a small paper cup.

Makes 24 brigadeiros. Scale up the recipe for large gatherings.