

COCONUT BRIGADEIROS

(adapted from [Fine Cooking magazine](#), original recipe from Leticia Morenos Schwartz)

- 1 can sweetened condensed milk (14 oz)
- 1/2 cup coconut milk
- 2 tablespoons unsalted butter
- 2 teaspoons light corn syrup
- 2 cups shredded unsweetened coconut (divided)

Add the condensed milk, coconut milk, unsalted butter, corn syrup, and 1/2 cup of shredded coconut to a heavy saucepan and bring to a boil over medium heat. Turn the heat down to medium low and cook, stirring constantly with a wooden spoon, until the mixture thickens. Depending on your stove, it should take 15 minutes or a little more. If the mixture boils too furiously, lower the heat. Keep stirring at all times or you might end up with brigadeiros that are not totally smooth. The mixture is ready when you can see the bottom of the saucepan as you stir. Slide the mixture out into a bowl, avoid scraping the stuff that glued to the pan. Let the mixture cool completely or until it is cool enough to handle.

Spread the remaining 1 + 1/2 cups of the shredded coconut out onto a rimmed baking sheet and toast in a 350 degree oven for 10-15 minutes, stirring every 5 minutes to ensure even browning. Remove from the oven when most of the coconut is golden brown. Place into a bowl and let cool.

Scoop the coconut mixture with a small spoon (it helps to wet the palm of your hand with cold water) and roll into 3/4" diameter balls. Drop each ball into the shredded coconut and toss gently to coat. Serve right away at room temperature, or chill until ready to serve.

This recipe will make 26 to 36 brigadeiros. I tend to like them a little bigger, so I normally end with less than 30. The recipe can be doubled. For a different take, roll the coconut brigadeiros in chocolate sprinkles.