

PATRIOTIC BRIGADEIROS

(from Easy and Delish)

2 (14-oz) cans sweetened condensed milk
1 1/2 Tablespoons unsalted butter
1 teaspoon pure vanilla extract (or substitute 1/2 teaspoon coconut extract)
food coloring (red and blue)
red/white/blue sprinkles (optional)
white chocolate ganache to drizzle (optional)

Combine sweetened condensed milk with unsalted butter in a wide, no stick pan over medium heat. Cook, stirring constantly, until smooth.

Mixture is ready when it thickens and starts to peel away or show the bottom of the pan when you scrape it with your wood spoon (about 10-15 minutes). The fudge mixture should be thick enough to reveal the bottom of the pan for a couple of seconds before the mixture levels out again.

When the fudge mixture is ready, remove from the stovetop and stir in the vanilla or coconut extract. Next, spread 1/3 of the mixture in the center of a half-sheet pan coated with a little butter so that it won't stick.

Place another 1/3 of the mixture in a bowl and stir in blue food coloring. Place the remaining 1/3 of the fudge mixture in another bowl and stir in red food coloring. Transfer both the blue and red mixtures to the greased baking sheet, spreading them around side by side. Allow to cool completely.

Using a tablespoon as measurement, scoop out one spoon of the white/red/blue mixture (starting from the center to the edge of the plate) and with greased hands, roll out into balls. Place each little ball into a small paper liner and decorate any way you want. They can be kept in the fridge until serving time.