



## Brigadeiro

This sweet and delicious candy is a staple at Brazilian parties. My son can't get enough of their caramel and chocolate goodness, so luckily his VoVó (Brazilian grandma) makes them often. Traditionally these little balls are rolled in chocolate sprinkles. I've taken it a step further and rolled them in colored nonpareils and decorated them with chocolate accents. You can make ornaments, baseballs, or just be traditional.

Brigadeiro are best served the same day.

Plain and simple variation: The super-sized version of this treat is called Brigadeirão –just spoon the mixture into a dish and cover with sprinkles. Scoop and serve.

In a medium/heavy saucepan over low heat, mix to combine:

**1 14-ounce can sweetened condensed milk**

**3 tablespoons cocoa powder (or Nestle Quick for an even sweeter treat)**

**1 tablespoon butter**

Stir constantly with a wooden spoon. Continue stirring and cooking until the mixture thickens, about 10 minutes. You are able to see the bottom of the pan when you stir and if you tilt the pan, the mixture should hold together and slide away from the top of the pan.

Remove from heat. Pour into a dish greased with butter and let set or chill in the refrigerator for 10 minutes.

In a small bowl, pour:

**1 jar (approximately 1/2 cup) chocolate sprinkles or colored sprinkles of your choice**

When the mixture is cool enough to handle, grease your hands with butter, and form into quarter-sized balls. Roll the balls in the chocolate sprinkles or nonpareils. Optional: Place each ball into a mini cupcake or candy paper/foil liner.

Melt  $\frac{1}{4}$  cup dark and  $\frac{1}{4}$  cup white chocolate wafer chocolate. Prepare the colored chocolate: approximately 2 tablespoons red and 2 tablespoons green. Pour the chocolates into separate pastry cones. Cut a small hole in each and pipe details on the ornaments or baseballs.

Yield: approximately 30 pieces