



TRADITIONAL BRIGADEIRO BRAZILIAN FUDGE BALLS

Ingredients

- 1 14-ounce (397 grams) can sweetened condensed milk
- 3 tablespoons unsweetened cocoa powder, sifted
- 1 tablespoon butter
- A pinch of salt to enhance the flavor
- Chocolate sprinkles or any other you prefer



Instructions

1. Grease a plate with butter and set aside.
2. In a medium non-stick pan, combine the condensed milk, butter, and cocoa powder in medium heat and mix it well.
3. The mixture thickens after about 10-12 minutes, and once you can run your silicone spatula through the middle of it without it running back together for 2-3 seconds, it is done.
4. Pour the mixture onto the lightly greased plate and let it chill in the fridge for an hour.
5. In the meantime, prepare the candy cups and place the sprinkles in a bowl.
6. Once chilled, you are ready to roll the little balls. Lightly wet your hands, put a tablespoon of the chewy mixture on your hands, and roll into a small ball.
7. Roll it over the sprinkles.
8. Place the balls in the candy cups, and voila! Enjoy it!

