

TASTE OF THE WORLD

INTERNATIONAL
recipes



BRIGADEIROS

.....
YIELD: 24 COOKIES

This Brazilian delicacy is their most famous, and beloved chocolate fudge ball. It is made from condensed milk, cocoa powder, and butter. This easy to make treat falls somewhere between a chocolate truffle and a Tootsie roll.



INGREDIENTS

1 (14 oz.) can sweetened condensed milk

1 Tbsp unsalted butter

3 Tbsp unsweetened cocoa powder

$\frac{1}{8}$ cup unsweetened cocoa powder

$\frac{1}{8}$ powdered sugar

$\frac{1}{4}$ cup shredded coconut

$\frac{1}{4}$ cup almonds, ground

DIRECTIONS

1. Combine sweetened condensed milk and butter in a saucepan.
2. Sift cocoa powder in to the saucepan.
3. Place pan over the stove and cook over medium-low heat, stirring constantly with a spatula.
4. Remove from heat when thickened and forms a "valley" when a spatula is pulled across the pan.
5. Pour into a greased baking pan to cool. Place in fridge.
6. Sift cocoa powder and powdered sugar together in a small bowl.
7. Measure coconut, sprinkles and ground almonds into separate bowls.
8. Retrieve baking pan from fridge and portion out 0.5 oz. balls using a scooper.
9. Roll the balls in the various bowls of toppings and place them on a parchment paper-covered baking sheet.
10. May be served at once or chilled until serving.