

Life Is What You Bake It!

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Name: Alyssa Santiago

Recipe Name: Brigadeiro

Recipe Ingredients:

- 2 tbs salted butter
- 1 14 oz can sweetened condensed milk
- 1/2 cup finely sifted cocoa powder, 100% cacao and unsweetened is preferred.
- 1 pinch of salt
- For Coatings
 - Chocolate Sprinkels
 - Cocoa Powder
 - Powdered Sugar
 - Crushed Nuts
 - Gream Craker Crubs
 - Crushed Oreos

Recipe Instructions:

1. Melt 2 tbs of butter in a pan set to medium low
2. Stir in sweetened condensed milk, then stir in the cocoa powder
3. Cook for 10 minutes, or until thick and smooth
 - a. You may need to switch from a whisk to a wooden spoon once it gets thick enough
4. It should start to form into a clumpy ball.
5. Pour out into a bowl and let set to cool.
6. Butter your hands, then begin rolling them into balls. Toss them into whatever coating you like.
7. Chocolate sprinkles are the traditional coating used during brazillian festivals, but i perfer cocoa powder because it gives it a bitter and rich outer coat.

