

Brigadeiros

3 tbsp cocoa powder, sifted
1 can sweetened condensed milk (300 mL)
1 tbsp unsalted butter
1/2 cup chocolate sprinkles

In a small bowl, stir cocoa powder with 1/4 cup of the condensed milk until smooth. Stir in remaining condensed milk.

In a small saucepan, melt butter over medium heat. Using a heat proof spatula, still in milk mixture; cook, stirring constantly and scrape the bottom of the pan regularly to avoid scorching, until thickened and glossy and the mixture holds a wide trail after the spatula is pulled through the centre. 12-14 minutes.

Immediately scrape into buttered shallow dish. Let cool enough to handle, approx. 20 minutes.

With well buttered hands, roll by 1 tbsp into balls and immediately roll each ball into the chocolate sprinkles. Nestle into paper candy cups if desired.

* Make ahead: store between waxed paper in an airtight container for up to 24 hours. *