

Brigadeiro (Brazilian dessert)

Chocolate fudge candy

Ingredients:

1 can sweetened condensed milk
1 tablespoon margarine a bottle
3 tablespoons cocoa powder

Method:

Cook over a medium – low heat, stir the condensed milk, margarine and cocoa powder vigorously.

Cook the mixture until it thickens enough to show the pan bottom during stirring.

Pour the mixture into a greased dish and let it cool to room temperature.

Take small amounts of the mixture with a teaspoon and make 1 ½ inch balls.

Roll the balls over chocolate sprinkles to decorate.

Tip!

Grease your hands with margarine to make the balls early if the balls easily. If the balls don't hold the shape and flatten down like coins it means that you didn't cook them long enough.

Cook for an additional five minutes, take a small sample. It should hold the shape after cooling down in water.