



### **Brazilian Peanut Sweets (Docinhos de Amendoim)**

One of the easiest sweet treats to make

1 cup roasted unsalted peanuts, ground

1/2 cup sweetened condensed milk or caramelized condensed milk

Confectioners' sugar as desired

Shelled roasted peanuts as desired for garnish

**Prepare Candy:** In small saucepan, combine ground peanuts and condensed milk. Cook; bring to a boil, reduce heat; stir over medium low heat until mixture forms a ball around the spoon and pulls away from sides of pan, about 5 minutes.

**Form Candies:** Cool; chill slightly (about 30 minutes) Using about 1/2 Tablespoon peanut mixture; form into small balls; lightly roll in confectioners' sugar to coat. Place a roasted peanut in the center of the candy. Serve candies in small candy liners or cups.

Yield: about 20 candies

**Cook's Note:** The recipe can also be made using ground assorted or mixed nuts for a combination of flavors. You could also insert a chocolate chip in the center of each in place of the nut. These are called peanut kisses in South America and it might be fun to insert a chocolate candy kiss in the center of each one. Have fun!

**Recipes Inspired by:** Better Homes & Gardens – South American recipes (1976)

**About the Recipe:** These candies are usually served on festive occasions in South America. They are extremely easy to prepare and can be rolled in confectioners' sugar or fine grated coconut. They're perfect as a quick sweet treat.