



Brigadiers (Brigadeiros)

These delectable chocolate truffle-like candies are so easy to make

7 ounces sweetened condensed milk

1 Tablespoon unsweetened cocoa

1/2 Tablespoon butter

About 1/4 cup small chocolate decorating candies/sprinkles

Combine Candy Ingredients: In small saucepan, combine, condensed milk, unsweetened cocoa powder, and butter; cook; stirring over medium heat until mixture is very thick and pulls away from sides of pan, about 5 minutes. Pour mixture evenly into buttered pan to cool.

Shape and Coat Candies: With buttered hands, shape mixture into small balls, about 1-3/4 inch. Place chocolate sprinkles into small plastic bag. Place each ball into bag; toss to coat with sprinkles. Remove to clean plate. Cover; place in refrigerator to chill. Yield: about 10 to 12

Cook's Note: If you want to have more candies, double the recipe. This recipe was served at a garden show that we attended in Chicago.

About the Recipe: This confection became popular during the 1940's when they were prepared in Brazil to raise money for a popular politician. The sweet treats were so popular that even today, they are frequently served for birthday parties. These melt-in-your-mouth double chocolate treats are so easy to make.