

# Brigadeiro Recipe

The Brigadeiro is a classic Brazilian sweet treat made from condensed milk, cocoa powder, and butter. It's easy to make and perfect for any celebration.

## Ingredients:

- 1 can (395g) sweetened condensed milk
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon unsalted butter
- Chocolate sprinkles (for rolling)

## Instructions:

1. In a medium saucepan, mix the condensed milk, cocoa powder, and butter over medium heat.
2. Stir continuously until the mixture thickens and starts to pull away from the bottom of the pan (about 10 minutes).
3. Remove from heat and let it cool for a few minutes.
4. Grease your hands with butter, scoop small portions of the mixture, and roll them into balls.
5. Roll each ball in chocolate sprinkles until fully coated.
6. Place the brigadeiros in paper cups and refrigerate until firm.

Enjoy your delicious homemade Brigadeiros!