

***Brigadeirão* Recipe**

A Brazilian-style Chocolate Flan

Recipe by Tallys Yunes's mom.

Ingredients:

- 2 cans of sweetened condensed milk.
- 1.5 cups of whole milk.
- 2 whole eggs and 4 egg yolks.
- 1 tablespoon of butter.
- 12 tablespoons of cocoa powder.
- 1 tablespoon of corn starch.
- Chocolate sprinkles.
- Unrefined sugar and extra butter to coat bundt pan.



Preparation:

- Preheat oven to 350F.
- Coat a bundt pan with butter and sprinkle sugar over the butter to cover it completely. Set aside. Using a silicone pan makes it easier to flip over the *brigadeirão* at the end (see below).
- In a blender, blend together the whole eggs and egg yolks by themselves first.
- Add the condensed milk, whole milk, tablespoon of butter, cocoa powder, and corn starch to the blender and mix well.
- Pour mixture slowly into the coated bundt pan and cover it with aluminum foil.
- Set up a *Bain Marie*: place bundt pan inside a roasting pan and add hot water to the roasting pan up to about 1.5 inch high around the bundt pan. Transfer everything to the oven and bake for 45 minutes. After 45 minutes, if you check the consistency of the mixture with a toothpick it should feel like jello (not too hard, but not too liquid either). If it is still too liquid, bake a little longer before going to the next step.
- Reduce oven temperature to 320F, remove aluminum foil, and bake for another 10 minutes.
- Remove from the oven, place aluminum foil over the bundt pan again, and let it sit on the countertop until it cools down a bit.
- Refrigerate overnight.
- The next day, use a knife to gently detach the *brigadeirão* from the sides and center of the bundt pan. Flip it over onto a large plate, cover with chocolate sprinkles, and serve. Keep it refrigerated afterward, using the bundt pan to cover it while in the fridge.
- Enjoy!