



Brigadeiro Recipe

★★★★★

Brigadeiros are a staple Brazilian dessert. Made of only 3 ingredients (plus sprinkles), they are super easy to make, fudgy, and absolutely addicting!

Course Dessert
Cuisine brazilian

Keyword brigadeiro, chocolate, fudge

Prep Time 15 minutes

Cook Time 10 minutes

Resting time 2 hours

Total Time 2 hours 25 minutes

Servings 20 brigadeiros

Calories 80kcal

Author Camila Hurst

Ingredients

- 1-14 oz. Sweetened Condensed Milk
- 1/4 cup chocolate chips* or chopped chocolate, or chocolate powder
- 1 tbsp butter plus more for rolling
- 1/3 cup sprinkles

Instructions

1. Place the sweetened condensed milk, chocolate chips, and 1 tbsp butter in a small saucepan.
2. Bring to a boil over medium heat, stirring non-stop. Cook the mixture for about 10 minutes, until it's thick and you can see the bottom of the pan. If you run the spoon through the middle of the pan, it should take about 5 seconds for the mixture come back together. The longer you cook, the thicker it will be.
3. When you pick up a spatula full of the dough, watch the way it falls back into the pan, it should fall into chunks, not in a stream.
4. It might take a couple of tries to figure out the best consistency for rolling. If you want to use it to fill cakes, you can keep the consistency of the dough a bit softer, but if you want to roll them, you want to cook it enough to make it stiffer, otherwise the fudge balls won't hold up.
5. Once you get to the desired consistency, pour the dough into a small bowl. Place it in the fridge until completely cool.
6. Now rub a bit of butter over your hands.
7. Use a spoon to scoop small amounts of brigadeiro, and roll into a ball between lightly buttered hands.
8. Coat into sprinkles and place in a small paper cup.

9. Here is a great tip to get the brigadeiros in the perfect round shape. After coating it in sprinkles, shake the ball against your cupped hand, this will give the brigadeiro a nice round shape. I demonstrate how to do this on the video.

Storage

1. Store in the fridge for up to 2 weeks, or in the freezer for up to 2 months.
2. It's best to keep the brigadeiros in an air tight container.

Notes

*You can use 3 tablespoons of cocoa powder instead of the chocolate chips, or chopped chocolate. You can use either sweetened or unsweetened cocoa powder, it will impact in the final taste, but that's a matter of preference.

*Coat the brigadeiros in traditional chocolate sprinkles, or in beautiful colorful sprinkles, crystal sugar, shredded coconut, chopped nuts.

*You can also pour the brigadeiro into small shooter cups and serve like that instead of rolling, with a small spoon stuck in the cup, you can find those little spoons online or even at the dollar store.

Recipe by Pies and Tacos: <https://www.piesandtacos.com/brigadeiro-recipe/> Brigadeiro Recipe.