



GET READY TO RIO!

LETICIA MOREINOS SCHWARTZ'S BRIGADEIROS

Considered the national candy of Brazil, Brigadeiros are chewy, fudgy and addictive.

Two (14-ounce) cans sweetened condensed milk

4 tablespoons unsalted butter

2 tablespoons heavy cream

2 teaspoons light corn syrup

3 ounces semisweet chocolate, chopped

2 teaspoons unsweetened cocoa powder

1 cup chocolate sprinkles, preferably Guittard

In a medium saucepan over medium heat, bring the condensed milk, butter, heavy cream, and corn syrup to a gentle boil.

When the mixture starts to bubble, add the chocolate and the cocoa powder. Whisk well.

Reduce the heat to low and cook the chocolate mixture, whisking constantly, until it is the consistency of a dense, fudgy batter, 8 to 10 minutes.

Slide the chocolate mixture into a bowl and let cool to room temperature.

Cover with plastic wrap and refrigerate for at least 4 hours.

Scoop the chocolate mixture by the teaspoonful and roll into little balls about 3/4 inch in diameter.

Roll the entire surface of the chocolate balls in the sprinkles, or you can use ground nuts, cocoa powder or powdered sugar.

Store them in an airtight plastic container for up to 2 days at room temperature or up to 1 month in the refrigerator.

