

# Sweet Treats for Carnival

## Brigadeiro

### Brazilian Chocolate Truffles



# Ingredients

3 tablespoons of unsalted butter



400g tin of condensed milk



4 tablespoons of cocoa powder



1 tea spoon of vanilla extract



50 g of chocolate sprinkles or desiccated coconut  
or chopped nuts



mini cake cases



# Method

*These delicious chocolate treats are really easy to make and a great favourite to eat in Brazil at anytime, but especially during carnival. They go really well with a glass of cold milk or a strong coffee if you are an adult!*

## ► Step One

*In a medium heavy-based saucepan, heat the butter, condensed milk, a pinch of salt and the cocoa, to boiling making sure that an adult is there to help you. Turn the heat right down and then keep stirring the mixture until it becomes thick and shiny and starts to pull away from the bottom of the pan. This should take between 10 and 15 minutes.*

## ► Step 2

*Stir in the vanilla and mix it all in very well. Pour the mixture onto a buttered plate. Chill it in the fridge for at least 2 hours.*

# Finishing Touches

## Step Three

- ▶ After 2 hours, take the mixture out of the fridge. Put some butter on your hands to stop the mixture sticking, then pinch off some of the dough to make small balls about 2.5 cm wide.
- ▶ Tip the toppings you have chosen into separate small bowls, if you are making a selection of treats, so that they do not get mixed together. Roll one ball at a time in the topping until it is covered all over.



- ▶ Place them in mini cake cases or on a tray lined with non-stick baking parchment.
- ▶ Enjoy them with the drink of your choice. Carnaval Feliz!

