

# Brazilian Chocolate Fudge Truffles (Brigadeiros)

## Ingredients

1 (14-ounce) can sweetened condensed milk  
4 tablespoons cocoa powder  
1/4 teaspoon salt  
3 tablespoons unsalted butter  
1 teaspoon pure vanilla extract  
Chocolate sprinkles

## Method

Pour the condensed milk into your heaviest pot. Stir in the cocoa powder and the salt.

Cook, stirring constantly, over low heat. Keep the mixture barely at a boil to prevent burning and sticking.

Cook for 10 to 15 minutes, stirring constantly until the mixture becomes very thick and shiny and starts to pull away from the bottom and sides of the pan.

Remove from the heat and stir in the butter and vanilla.

Chill in the refrigerator for 20 to 30 minutes. With buttered hands, roll the mixture into 1-inch balls.

Roll each ball in the chocolate sprinkles and place in a paper cup.

Chill until ready to serve.

