

BRIGADEIRO

(a typical Brazilian sweet)

- 1 can of sweet condensed milk
- 1 tablespoon of butter
- 1 egg yolk (optional)
- 2 tablespoons of cocoa powder (sweet or without sugar)
- 1 package of chocolate sprinkles

PREPARATION:

1. Put the condensed milk, butter, egg yolk, and cocoa powder in a pan and mix them all together.
2. Let the mixture cook over low heat for about 12 minutes, stirring it constantly until the mixture loosens from the bottom of the pan and is thick like cream.
3. Put the mixture on a greased plate and allow it to cool down completely.
4. Roll 1 teaspoon of the mixture into small balls. Tip: Grease your hands with butter before making the balls.
5. Put the chocolate sprinkles in a bowl and roll the small balls in the chocolate sprinkles.
6. Place on serving plate. Enjoy!



Brazil's African heritage is seen today in the proud women of Bahia or **Bahianas** who prepare and sell delicious foods on the streets of Salvador. They offer many different dishes as well as the cakes and sweets found on their **tabuleiro** or tray.