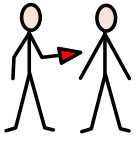
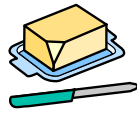
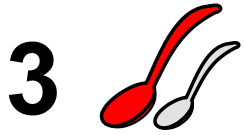




"Brigadeiro" Brazilian Chocolate truffles



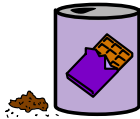
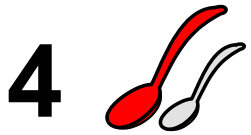
You will need:



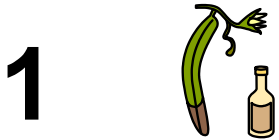
3 tbsp unsalted butter



1x tin sweetened condensed milk



4 tbsp cocoa powder



1 tsp vanilla extract



To decorate



Sprinkles



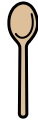
50g desiccated coconut



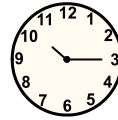
Brigadeiro - Brazilian Chocolate Truffles Recipe



Heat the butter, condensed milk, and cocoa to boiling. Stir



constantly with a wooden spoon.



Reduce the heat to medium-low. Cook for 10-15 minutes stirring



until the mixture is thick and shiny.



Stir in vanilla and stir. Pour the mixture onto a buttered

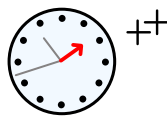
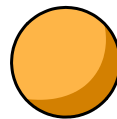
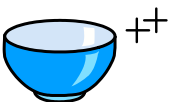


plate. chill in the fridge for 2 hours.



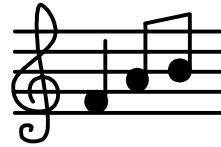
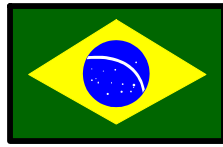
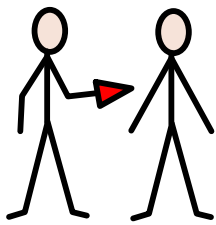
Pinch some dough to make a small ball. Place your toppings into



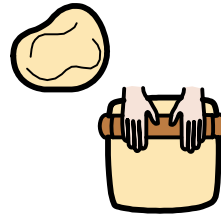
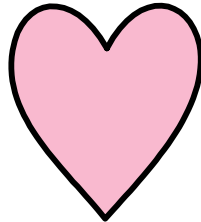
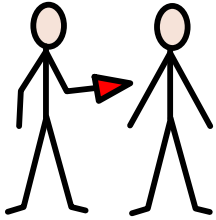
bowls and roll the ball in the toppings to decorate. Place on



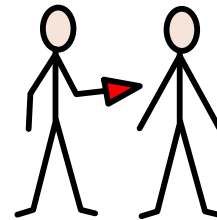
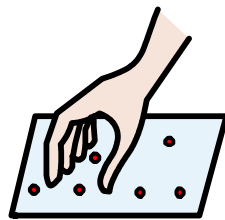
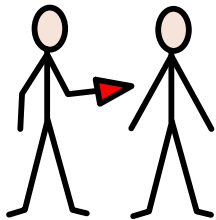
a tray or in cake cases



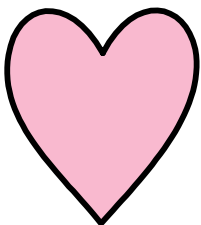
Can you listen to Brazilian music when making these?



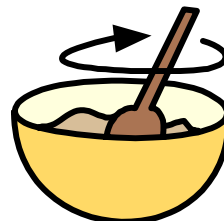
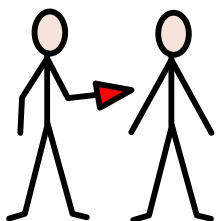
Do you like how the dough feels?



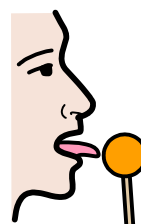
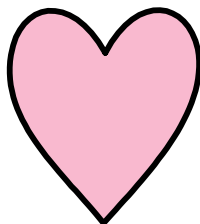
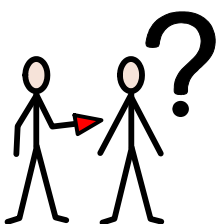
Can you choose what toppings you would



like?



Can you help to stir the mixture?



Do you like how they taste?