

80 Diapers' Brigadeiro

2 cans (14 oz each) sweetened condensed milk (not evaporated)

1/4 cup unsweetened baking cocoa

2 tablespoons unsalted butter

various kinds and colors of candy sprinkles, coconut, chopped nuts, etc

In a saucepan over medium heat, combine milk, cocoa and butter. Stirring constantly, bring to a low boil. Reduce heat and cook and stir for 10-15 minutes until thick and glossy. When the candy mixture is ready, it will begin to pull away from the sides of the pan and cling together.

Pour mixture into buttered 13x9 pan, allow to cool completely. (You can refrigerate it to speed the cooling process.) Once cool, use a tablespoon or melon baller to help shape balls of candy.

Roll in the toppings, and place on a platter or in individual mini-cupcake papers for cuteness. Enjoy!