

RASPBERRY BRIGADEIROS
(from the Bewitching Kitchen)

1 can (14 oz) condensed milk
1 tablespoon butter
100g white chocolate, cut in pieces
dash of salt
1 /4 cup raspberry jam, seedless
1 tsp Amoretti raspberry flavor (optional)
nonpareils, white and pink
gold air-brush color (optional)

Grease a small baking dish with butter and set aside.

In a medium non-stick pan, combine the butter, sweetened condensed milk, and salt over medium-low heat, stirring constantly with a wooden spoon. Once the brigadeiro mix is warm, add the chocolate pieces, the jam and continue stirring.

The mixture thickens after about 8-10 minutes, and once you can run your spoon through the middle of it without it running back together for 2-3 seconds, it is done. When it starts to thicken, add the raspberry flavor, if using.

Pour the mixture into the greased plate, and let it chill until you can handle it with your bare hands. Form little balls and roll on nonpareils to coat. If desired, add a little gold color with an air-brush. Place them in small candy cups.