

# DINNERLY

## Chocolate & Coconut Brigadeiros

Developed by Our Registered Dietitian



1h



2 Servings

#### WHAT WE SEND

- 14 oz condensed milk <sup>7</sup>
- ¾ oz unsweetened cocoa powder
- ½ oz unsweetened shredded coconut <sup>15</sup>
- 2 (¼ oz) cacao nibs
- ¾ oz coconut milk powder <sup>7,15</sup>

#### WHAT YOU NEED

- butter <sup>7</sup>

#### TOOLS

- small saucepan
- rimmed baking sheet
- parchment paper

#### ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 0kcal



#### 1. Make coconut mixture

In a small skillet over low heat, melt ½ **tablespoon butter**, **half of the condensed milk**, and **coconut milk powder**. Cook, stirring constantly, until very thick, about 10-15 minutes (when you drag a spatula through the middle, it should take 3-4 seconds for the mixture to come back together). Pour onto a greased plate, then chill for at least 1 hour.



#### 2. Make chocolate mixture

In the same skillet, combine **1 tablespoon butter**, **remaining condensed milk**, and **2 tablespoons cocoa powder** (save rest for own use). Cook over low heat, stirring constantly, until very thick, about 10-15 minutes (when you drag a spatula through the middle, it should take 3-4 seconds for the mixture to come back together). Pour onto a greased plate, then chill for at least 1 hour.



#### 3. Assemble brigadeiros

Transfer **coconut flakes** to a plate. Shape and roll **coconut mixture** into 1-inch balls. Gently roll balls in coconut flakes to coat.



#### 4. Assemble brigadeiros

Transfer **cacao nibs** to a second plate. Shape and roll **chocolate mixture** into 1-inch balls. Gently roll balls in cacao nibs to coat.



#### 5. Serve!

Enjoy **chocolate and coconut brigadeiros** right away or store in an airtight container in the refrigerator for up to 3 days.



#### 6.