
Kona Coffee Brigadeiros

Description

This delicious desert won the 1st place prize in the Amateur Dessert category in the 2012 Kona Coffee Cultural Festival Recipe Contest.

Total time: 4 hrs Yield: 36 Servings

Ingredients

1 cup sweetened condensed milk
1/2 cup brewed espresso or very strong 100% Kona Coffee
2 Tbsp butter
1 tsp light corn syrup
1/2 cup cocoa powder
36 Kona Coffee whole beans

Prep Time: 4 hrs Total Time: 4 hrs

Instructions

In a medium saucepan, combine condensed milk, coffee, butter and corn syrup over medium high heat, stirring constantly with a wooden spoon. Once the mixture begins to boil, turn the heat down to medium low and continue to stir for 15 to 25 minutes or until the mixture thickens to a fudge-like consistency.

Pour the mixture into a bowl without scraping the sides of the pan. Discard what remains in the pan. Allow the mixture to cook in the refrigerator for 3 to 4 hours.

Using a teaspoon, scoop the mixture and roll into balls. Dip into cocoa powder to coat and press a coffee bean on top.

Source:

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