

Beijinho de Coco Coconut Little Kiss

Oscar · 29/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

2 hrs 50 mins

Description

Condensed milk cooked with butter and coconut flakes formed into little candy balls makes this a favorite Brazilian recipe especially at birthday parties Kids and adults love it

Ingredients

- - 1 (14 ounce) can sweetened condensed milk - 1 tablespoon butter
- plus more for pan - ¼ cup sweetened flaked coconut - sweetened flaked coconut for decorating - whole cloves for decorating

Instructions

1. Bring milk and butter to a simmer in a saucepan over medium-low heat. Continue to cook
2. stirring often
3. until the milk has reduced to half and thickened
4. about 20 minutes. Remove from heat
5. stir in the 1/4 cup coconut
6. and allow to cool a bit before pouring into a buttered bowl. Chill in the refrigerator until cold
7. about 2 hours. With buttered or oiled hands
8. form milk mixture into tablespoon-sized balls
9. and roll in coconut flakes. Stick a clove into each beijinho as decoration.