

Brazilian Coffee

written by The Recipe Exchange | February 21, 2014

Ingredients

1/3 cup unsweetened cocoa
1 teaspoon salt
1 teaspoon ground cinnamon
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
5 cups water
1 1/3 cups strong coffee

Directions

In 3-quart saucepan, combine cocoa, salt and cinnamon. Add EAGLE BRAND®; mix well.

Over medium heat, slowly stir in water and coffee; heat thoroughly but do not boil. Store leftovers covered in refrigerator.

TIP: Brazilian coffee may be stored in refrigerator up to 5 days. Mix well and reheat before serving.