



Easy 3-Ingredient Pecan Candy Recipe

A Sweet Start

My grandson calls this my “magic trick” candy. It only needs three things. You probably have them in your kitchen right now.

It is so simple. But the taste is pure magic. I love how easy it is to make something special.

A Little Story for You

I first made this for a church picnic. I was in a big hurry. I had almost nothing in my pantry.

I mixed these three ingredients together. People asked for the recipe all afternoon. I still laugh at that. It is good to know that simple things can bring so much joy.

Let's Get Mixing

Crush those vanilla wafers into fine crumbs. A food processor is your best friend here. Then, pour them into a big bowl.

Add the condensed milk and pecans. Now, roll up your sleeves. You will need to mix it really well. I always end up using my hands. It feels wonderful and sticky.

The Waiting Game

Shape the dough into two logs. Wrap them up in wax paper. Now, the hard part begins. You must wait.

Let them chill in the fridge for two hours. This matters because it lets the flavors get to know each other. It also makes the candy firm enough to slice. What is your favorite treat to eat cold?

Why This Recipe Matters

This recipe is more than just candy. It is about sharing. It shows you do not need fancy things to make people happy.

Anyone can make this. That is the best part. It builds your confidence in the kitchen. Have you ever made a recipe that made you feel proud?

A Fun Little Fact

Fun fact: The vanilla wafer was created in the 1800s. Bakers wanted a cookie that would not spoil on long trips. Isn't that clever?

Now we use them for this sweet, no-bake treat. Doesn't that smell amazing? The vanilla and toasted pecans are just perfect together.

Your Turn to Share

This candy is perfect for gifts. I love putting slices in a little box. It makes a person feel so loved.

Who would you share this with? Tell me about someone who deserves a sweet surprise. I love hearing your stories.



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Ingredients:

Ingredient	Amount	Notes
Vanilla Wafers	1 (11-ounce) box	Crushed well
Sweetened Condensed Milk	1 (14-ounce) can	
Pecans	3 1/2 cups	Finely chopped



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My Favorite No-Bake Pecan Candy

I have always loved recipes that feel like a little secret. This pecan candy is one of my favorites. It only needs three ingredients. You don't even need to turn on your oven. The sweet, nutty smell reminds me of my own grandmother's kitchen. She taught me this recipe on a snowy afternoon. I still laugh at that. We made such a happy, sticky mess together.

See also [Pecan Pie Cobbler Fusion Delight](#)

Making this candy is a fun little project. It is perfect for a quiet day. You get to use your hands and feel the dough come together. It is like playing with edible clay. Just wait until you taste the final result. It is crunchy, chewy, and so very sweet. Doesn't that sound amazing?

Ingredients

- Vanilla wafers
- 1 can of sweetened condensed milk
- Chopped pecans

Instructions

Step 1: First, we need to crush the vanilla wafers. I like to use my food processor for this. It makes them into fine, sandy crumbs in just seconds. If you do not have one, put the wafers in a bag. Then you can roll over them with a rolling pin. It is a great way to get out any extra energy!

Step 2: Now, pour those crumbs into a big bowl. Add the whole can of

sweetened condensed milk. Then, add all of those lovely chopped pecans. The mixing is the hardest part. It gets very thick and sticky. (A hard-learned tip: use your hands! It is the best tool you have.) I always think of my grandson when I do this. He loves to help with this part.

Step 3: Next, we shape our candy. Split the mixture right down the middle. Press and roll each half into a log shape. Do not worry if it is not perfect. My logs are always a little lumpy. That just means they were made with love. Wrap each log tightly in wax paper. This part is very important.

Step 4: The last step is the test of patience. Place the wrapped logs in the refrigerator. Let them chill for at least two hours. This firms them up so you can slice them. The waiting is the hardest part, I know. **What is your favorite no-bake treat to make? Share below!**

Cook Time: 2 hours (chilling)

Total Time: 2 hours 15 minutes

Yield: About 24 slices

Category: Dessert, Candy

Three Fun Twists to Try

Once you master the basic recipe, you can play around. I love adding little changes. It makes the recipe feel new again. Here are a few ideas I have tried over the years. They are all simple and delicious.

See also [Birthday Cake Puppy Chow Snack Mix](#)

Chocolate Drizzle: Melt some chocolate chips and drizzle it over the sliced candy. It looks so fancy but is so easy.

Coconut Dream: Swap out one cup of pecans for shredded coconut. It

adds a wonderful tropical flavor.

Festive Sprinkle: Roll the logs in colorful sprinkles before chilling. This is perfect for a birthday or holiday.

Which one would you try first? Comment below!

Serving Your Sweet Creation

I think this candy is best served on a pretty plate. It makes a simple treat feel special. You could place the slices in little paper cups. That is nice for a party. I sometimes arrange them on a plate with apple slices. The fresh fruit is a nice balance to the sweet candy.

What should you drink with it? A cold glass of milk is the classic choice. It is just perfect. For the grown-ups, a small glass of sherry or a sweet dessert wine is lovely. It sips nicely with the pecans. **Which would you choose tonight?**



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Keeping Your Pecan Candy Perfect

This candy keeps beautifully in the fridge. Just wrap the logs tightly in wax paper. They will stay fresh for over a week.

You can also freeze them for a sweet treat later. I wrap each log in plastic wrap first. Then I place them in a freezer bag.

I once forgot a log in the back of the freezer. Finding it months later felt like discovering treasure. It tasted just as good.

Making a double batch is a wonderful idea. You can have one log for now and one for later. This matters because it saves you time on a busy day.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Candy Troubles

Is your mixture too sticky to handle? Just wet your hands with cold water. This will stop the dough from sticking to your fingers.

I remember when my first batch was too soft. I did not chill it long enough. The slices fell apart when I cut them.

If your logs are crumbling, press the mixture harder. Pack it tightly so it holds its shape. This matters for pretty slices.

See also [Cinnamon Swirl Banana Bread with Cream Cheese Frosting](#)

Are the pecans too big? Give them a few more chops. Smaller pieces help the log stick together better. Fixing small issues builds your cooking confidence.

Which of these problems have you run into before?

Your Pecan Candy Questions Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free vanilla wafers. It works just the same.

Q: How far ahead can I make it? A: You can make the logs up to three days before. Just slice them when you are ready to serve.

Q: What can I use instead of pecans? A: Walnuts are a lovely swap. Their flavor is a bit different but still delicious.

Q: Can I double the recipe? A: Absolutely. Use a very large bowl. You will have plenty of candy to share.

Q: Any extra tips? A: A pinch of salt makes the sweet flavor pop. *Fun fact: This is my granddaughter's favorite trick.*

Which tip will you try first?

Sharing Sweet Moments With You

I hope you love making this simple candy. It always reminds me of my own grandmother. Her kitchen was full of sweet smells.

I would be so happy to see your creations. It feels like we are cooking together. Sharing food connects us all.

Have you tried this recipe? Tag us on Pinterest! Use our handle @ElowensKitchen. I cannot wait to see your beautiful logs.

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn

Cooking Method:[No-Bake](#)



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Cuisine:[American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **minutes**



Rest time:**2 hours**

Total time: **2 hours 15 minutes**



Servings: **24 servings**



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Calories: **223 kcal**

Best Season: Summer

Description

This incredibly simple 3-ingredient pecan candy requires no baking and

delivers rich, nutty sweetness with minimal effort.

Ingredients

- 1 (11-ounce) box vanilla wafers
- 1 (14-ounce) can sweetened condensed milk
- 3 1/2 cups finely chopped pecans

Instructions

1. Crush vanilla wafers well. (I prefer to use a food processor here.)
2. In a large bowl, combine crushed wafers, condensed milk, and pecans. Mix well to combine. This takes some work. I usually start with a big wooden spoon, but then use my hands.
3. Divide the mixture evenly and press to form into two logs. Wrap each in wax paper and refrigerate for at least 2 hours to firm up.
4. Slice and serve chilled.

Notes

For best results, ensure the mixture is well combined and chilled thoroughly before slicing for clean cuts.

Keywords: Pecan Candy, No-Bake, Easy, 3-Ingredient