



Martha Washington Candy Recipe Easy Homemade

A Sweet Story from My Kitchen

I first made this candy with my own grandmother. Her hands would guide mine as we rolled the balls. I still laugh at how much powdered sugar we got on our aprons.

This recipe is more than a treat. It is a piece of history you can hold in your hand. Making it connects us to kitchens and families from long ago. That matters more than you might think.

Getting Your Ingredients Ready

Let your butter sit out until it is soft. This makes it easy to mix. You will

also need a big, big bowl. Trust me on this one.

The coconut and pecans make it special. Toasting the pecans first makes them smell amazing. It adds a warm, cozy flavor too. What is your favorite nut to bake with?

The Fun of Mixing It All Up

Use your mixer to blend the butter and sweet milk. Then slowly add the powdered sugar. A little cloud of sugar will puff up. It is my favorite part.

Then stir in the vanilla, salt, coconut, and pecans. The dough will be very thick. This is a good arm workout. Do you like recipes you can mix by hand?

A Little Patience for a Big Reward

Now, the dough must rest in the cold. This wait is important. It makes the candy firm enough to roll into neat balls. I use this time to wash my messy bowls.

This step teaches us a small lesson. Good things often take a little time. Rushing can make a sticky mess. I think that is true for more than just candy.

The Magical Chocolate Dip

Melting the almond bark is like magic. It turns from a hard block into a smooth, shiny pool. Be careful, the bowl will be warm.

Use two forks to dip the cold balls. Tap off the extra chocolate. Then set them on wax paper to harden. Fun fact: This type of candy coating was

invented so chocolates would not melt in your hands.

Making Them Your Own

This is where you can be an artist. Drizzle a little white chocolate on top. Or sprinkle on some extra toasted coconut. It makes each piece look special.

I love seeing how everyone decorates their candies. It shows a little bit of their personality. Will you add a fancy drizzle or keep them simple? I would love for you to tell me.



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	1 cup	room temperature
Sweetened condensed milk	1 (14-ounce) can	
Powdered sugar	8 cups (2 pounds)	
Vanilla extract	1 teaspoon	
Salt	1/2 teaspoon	
Sweetened coconut flakes	2 cups	
Chopped pecans	3 cups	
Chocolate flavored almond bark candy coating	2 (24-ounce) packages	
White almond bark, additional pecans, additional coconut		for garnish (optional)



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A Sweet Story and How to Make Martha Washington Candy

My dear friend Martha gave me this recipe years ago. We would make it every Christmas. I still laugh at that first time. We used so much powdered sugar it looked like a snowstorm in my kitchen. The result was pure magic. These little candies just melt in your mouth. They are sweet, a little nutty, and so creamy. Doesn't that sound wonderful?

See also Nostalgic Toll House Chocolate Chip Cookies

Making them is a fun little project. You just need a good mixer and some patience. The waiting is the hardest part. Here is how we make this family treasure.

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 1 (14-ounce) can sweetened condensed milk
- 2 pounds powdered sugar, sifted
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 cups sweetened flaked coconut
- 2 cups finely chopped pecans
- 2 pounds vanilla flavored almond bark (or chocolate coating of choice)

Instructions

Step 1: Make the Creamy Base

In a large bowl, beat the softened butter and sweetened condensed milk together until smooth and well-combined. Gradually add the powdered sugar, mixing until the mixture is very thick and creamy. (A helpful tip: cover your mixer with a clean towel to prevent a powdered sugar snowstorm in your kitchen!)

Step 2: Add Flavor and Chill

Stir in the vanilla extract and salt. Then, gently fold in the coconut and chopped pecans until everything is evenly distributed. The mixture will form a soft dough. Cover the bowl and refrigerate for at least 1 hour, or until the dough is firm enough to handle.

Step 3: Form the Candy Balls

Using a tablespoon or a small cookie scoop, portion the dough and roll it into 1-inch balls between your palms. If the dough becomes too sticky, return it to the refrigerator to firm up again. Place the finished balls on a baking sheet lined with wax paper or parchment paper.

Step 4: Coat in Chocolate

Melt the almond bark according to the package directions. Using two forks, carefully dip each chilled candy ball into the melted coating, allowing any excess to drip back into the bowl. Place the dipped candies back onto the wax paper-lined tray.

Step 5: Set and Serve

For a decorative finish, you can drizzle the candies with a little extra melted almond bark or sprinkle them with additional chopped pecans before the coating sets. Allow the chocolate to harden completely at room temperature. Store the finished candies in an airtight container at room temperature.

Cook Time: 1 hour (chilling)

Total Time: 1 hour 30 minutes

Yield: About 60 pieces

Category: Dessert, Candy

Three Tasty Twists on a Classic

This recipe is wonderful as it is. But it is also fun to play with. You can change it up for different seasons or tastes. Here are a few ideas from my kitchen to yours.

See also Flaky Buttery Cinnamon Sugar Cruffins

Cherry Chocolate Delight: Swap the pecans for chopped, well-drained maraschino cherries. It tastes like a chocolate-covered cherry. So fruity and sweet.

Cookie Dough Dream: Omit the coconut and pecans. Add 1 cup of mini chocolate chips instead. It is like eating safe cookie dough in a candy.

Orange Zest Sparkle: Add 1 tablespoon of fresh orange zest to the filling. Use dark chocolate for coating. It is a bright and cheerful combination.

Serving Your Sweet Creations

These candies are perfect all on their own. But you can make them extra special. Place them in little paper candy cups. They look so pretty on a plate. You can also stack them on a cake stand for a party.

Now, what to drink with them? A cold glass of milk is always the best friend to candy. For the grown-ups, a nice cup of coffee with cream is

just right. The bitter coffee balances the sweet candy perfectly.



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Keeping Your Martha Washington Candies Fresh

These sweet treats are perfect for making ahead. Store them in a sealed container at room temperature. They will stay fresh for about a week this way.

For longer storage, use your refrigerator. They can last for several weeks when chilled. I always keep a secret stash in my fridge.

You can also freeze these candies for months. I once forgot a batch in my freezer for a holiday. They tasted just as good in the spring!

This matters because a ready-made treat brings joy on busy days. A little planning makes sweet moments easy. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Candy Troubles

Is your candy mixture too soft and sticky? This happens if the butter is too warm. Just pop the bowl back into the fridge for a bit.

I remember when my first batch melted on the counter. Chilling the mixture makes it easy to roll into neat balls. This step is your best friend.

Does the chocolate coating seem too thick? Make sure your almond bark is fully melted. A smooth dip gives you a perfect, pretty shell every time.

Getting this right builds your confidence in the kitchen. It also makes

your candies look as wonderful as they taste. **Which of these problems have you run into before?**

Your Candy Questions, Answered

Q: Can I make this recipe gluten-free? A: Yes! This candy is naturally gluten-free. Just check your almond bark packaging to be sure.

Q: How far ahead can I make these? A: You can make them up to two weeks ahead. Store them in the fridge until you are ready.

Q: What if I do not like coconut or pecans? A: You can leave one out. Try using all pecans or all coconut instead.

See also [Apple Pie Cheesecake Recipe for Fall](#)

Q: Can I make a smaller batch? A: Of course. Just cut all the ingredients in half. This is great for a smaller family.

Q: Are the garnishes important? A: They are just for a pretty look. The candy is delicious with or without them. A fun fact: this candy is named after the first First Lady of the United States! **Which tip will you try first?**

Share Your Sweet Creations

I hope you love making these candies as much as I do. They fill your kitchen with a wonderful, sweet smell. It is a tradition I am happy to share with you.

I would be so delighted to see your results. Your beautiful candies deserve to be shown off. **Have you tried this recipe? Tag us on Pinterest!**



Happy cooking!
—Elowen Thorn.

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Author: Elowen Thorn



Cooking Method: [No-Bake](#)



Cuisine: [American](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



Prep time: **30 minutes**



Cook time: **minutes**

Chill time: **1 hour**



Total time: **1 hour 30 minutes**



Servings: **60 servings**



Calories: **135 kcal**

Best Season: **Summer**

Description

A classic, easy-to-make homemade candy with a sweet coconut and

pecan center coated in rich chocolate almond bark.

Ingredients

- 1 cup unsalted butter, room temperature
- 1 (14-ounce) can sweetened condensed milk
- 8 cups powdered sugar (2 pounds)
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 cups sweetened coconut flakes
- 3 cups chopped pecans
- 2 (24-ounce) packages chocolate flavored almond bark candy coating
- white almond bark, additional chopped pecans, additional coconut for garnish (optional)

Instructions

1. Use a mixer to combine the room temperature butter and sweetened condensed milk. Gradually add the powdered sugar until it is all combined.
2. Add the vanilla and salt and mix well. Add the coconut and pecans and mix until just combined. Cover and refrigerate for at least one hour to allow the mixture to firm up.
3. Use a 1 tablespoon scoop to portion the mixture out and roll it into balls. Place on a large rimmed baking sheet lined with wax paper. It may take two large sheets to hold them all. If the mixture becomes too soft, return to the refrigerator to chill. Place the balls in the refrigerator while you melt the almond bark.
4. Melt the almond bark according to the package instructions in a large bowl. Use two forks to carefully dip the chilled balls into the

chocolate. Tap excess off on the edge of the bowl and place on a large sheet of wax paper. Allow to harden.

5. Decorate with a drizzle of chocolate or vanilla almond bark and sprinkle with additional toasted pecans or coconut, if desired. Store in an airtight container at room temperature for a few days or in the refrigerator for longer.

Notes

For best results, ensure the candy centers are well-chilled before dipping to prevent them from falling apart in the warm almond bark.

Keywords: Martha Washington Candy, Coconut Candy, Pecan Candy, No-Bake Dessert