

New Orleans Pecan Clusters - The Ultimate Southern Candy Treat

If you've ever strolled through a sweet shop in New Orleans, chances are you've seen



OVEN
350°F

TIME
8 min

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Recipe Card

SAVE
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INGREDIENTS

- 2 cups whole pecans, toasted
- 1 cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{2}$ cup heavy cream
- ... tsp salt
- 1 tsp vanilla extract
- 12 oz semi-sweet chocolate chips or melting wafers

Directions:

1 Toast & Cluster the Pecans:

Preheat oven to 350°F (175°C). Spread the pecans on a baking sheet and toast for 7-8 minutes until fragrant.

Let cool slightly, then arrange in small clusters of 3-4 pecans on a parchment-lined baking sheet.

2 Make the Caramel:

In a saucepan, combine sugar, butter, heavy cream, and salt over medium heat.

Stir continuously until it begins to boil. Reduce heat and simmer for 5-7 minutes, stirring often, until thickened and golden.

Remove from heat and stir in vanilla extract.

3 Spoon Caramel on Clusters:

Quickly spoon about 1 tablespoon of caramel onto each pecan cluster, letting it drizzle down but leaving the nuts peeking through.

Let caramel set for about 10 minutes at room temperature.

4 Melt the Chocolate:

Microwave the chocolate in 30-second intervals, stirring in between, until smooth.

Spoon over the caramel on each cluster, spreading gently with the back of the spoon.

5 Set & Store:

Let the clusters firm up at room temp or chill them in the fridge for quicker setting.

Store in an airtight container at room temp or in the fridge for up to 2 weeks.

Tips for Success:

Use high-quality chocolate for best flavor and meltability.

Add a sprinkle of flaky sea salt before the chocolate sets for a salty-sweet contrast.

Prefer dark chocolate? Swap out the semi-sweet chips.

Don't skip the toasting step-it brings out the pecan flavor.

Serving & Gift Ideas:

More No-Bake & Bite-Sized Treats You'll Love:

[These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#)

[These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#)

[These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

[This Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings](#)

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16. Serving & Gift Ideas: These clusters make incredible holiday gifts, additions to cookie trays, or fancy party favors. Wrap them in cellophane bags with ribbon or tuck into a pretty box for instant homemade charm.
17. Pair with a warm drink like coffee or : This Brownie Batter Dip for a double chocolate experience!
18. More No-Bake & Bite-Sized Treats You'll Love: Looking for more quick sweets? Don't miss these favorites:
19. These : Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert
20. These : Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form
21. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
22. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings
23. This : Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
24. Final Thoughts: These New Orleans Pecan Clusters are rich, nutty, and the kind of homemade candy that makes people say, "Wait-you made these?!" With just a handful of ingredients and a little stirring, you'll have a batch of Southern magic to enjoy or share.
25. Tried this recipe? Let me know! Tag @ChefManiac and follow along for more old-school sweets and modern treats.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/new-orleans-pecan-clusters-the-ultimate-southern-candy-treat/>