

## Oklahoma Nut Candy: A Classic No-Bake Holiday Treat

The holidays are a time for creating new traditions and revisiting old favorites. This



**OVEN**  
**245°F**

**TIME**  
**10-15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 2 cups granulated sugar
- 1/2 cup evaporated milk
- 1/4 cup unsalted butter
- 1 tsp vanilla extract
- 2 1/2 cups toasted pecans, chopped

#### Swaps and Notes:

**Pecans:** While pecans are traditional for this recipe, you can use other nuts like walnuts or almonds. Just be sure to toast them first for extra flavor.

**Evaporated Milk:** Evaporated milk is key here. Don't substitute with regular milk, as it won't give you the same creamy, rich texture.

**Vanilla:** A good quality vanilla extract will make a huge difference in the flavor of this candy.

**Chocolate:** For a fun twist, you can melt some chocolate and drizzle it over the top of the candy once it's set.

#### How to Make Oklahoma Nut Candy:

**Prep the Pan:** Line a 9x9 inch baking pan with parchment paper, leaving a little overhang on the sides for easy removal.

**Cook the Syrup:** In a medium saucepan, combine the granulated sugar, evaporated milk, and butter.

Bring the mixture to a boil over medium heat, stirring constantly until the sugar is dissolved and the butter is melted.

**Boil to Soft Ball Stage:** Reduce the heat to medium-low and continue to cook the mixture without stirring, until it reaches the soft ball stage (235-245°F on a candy thermometer). This takes about 10-15 minutes. If you don't have a thermometer, drop a small amount of the syrup into a cup of cold water. It should form a soft, pliable ball.

**Finish the Candy:** Remove the pan from the heat. Stir in the vanilla extract and the toasted, chopped pecans.

**Set and Cut:** Pour the mixture into the prepared baking pan and spread it evenly. Let it cool at room temperature for at least 2 hours, or until it's completely set. Once it's firm, lift the candy out of the pan using the parchment paper and cut it into bite-sized squares.

**Tips for Success:**

**Use a Candy Thermometer:** Using a candy thermometer is the most accurate way to ensure your candy reaches the right temperature.

**Don't Stir While Boiling:** After the sugar is dissolved, resist the urge to stir the mixture while it's boiling. This will cause it to crystallize.

**Toast the Pecans:** Toasted pecans have a much deeper, nuttier flavor than raw pecans. Don't skip this step!

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a classic no-bake cookie that never fails, try these [Old School No-Bake Cookies](#).

For another make-ahead holiday dessert, these [Pecan Pie Bars](#) are always a hit.

If you're looking for a perfect late-night snack, my [Edible Cookie Dough](#) is a must-try.

**Final Thoughts:**

## DIRECTIONS

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nuttier flavor than raw pecans. Don't skip this step!

9. **Serving Suggestions and Pairings:** This nut candy is perfect on its own, but it's also a great addition to a holiday cookie platter. It pairs wonderfully with a cup of hot cocoa or a glass of milk. For a full spread of easy, no-bake treats, you could serve it with some of my S'mores Bark or these Easy Coconut Macaroons.
10. **Storage and Leftover Tips:** Store the nut candy in an airtight container at room temperature for up to two weeks. It's a great make-ahead treat for the holidays.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and no-bake treats, you'll want to check out some of these other favorites:
12. For a classic no-bake cookie that never fails, try these Old School No-Bake Cookies.
13. For another make-ahead holiday dessert, these Pecan Pie Bars are always a hit.
14. If you're looking for a perfect late-night snack, my Edible Cookie Dough is a must-try.
15. **Final Thoughts:** This Oklahoma Nut Candy is a recipe that reminds us of the simple pleasures in life. It's a delicious, no-fuss treat that's perfect for the holidays and a wonderful way to share a little bit of homemade happiness with the people you love.
16. If you make this candy, I'd love to hear about it! What's your favorite holiday candy to make? Let me know in the comments below!

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/oklahoma-nut-candy-a-classic-no-bake-holiday-treat/>