

## New Orleans Pecan Clusters: The 20-Minute No-Bake Holiday Candy

that comes together in under 20 minutes of active prep time.



**TIME**  
**20 min**

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### INGREDIENTS

#### Swaps and Notes:

**Pecans:** If you don't have pecans, walnuts or almonds are good substitutes, though you lose the specific New Orleans flavor.

**Chocolate Type:** Dark chocolate (70% or higher) offers a beautiful contrast to the sweet caramel, while milk chocolate makes a classic, crowd-pleasing candy. Use what you love!

**Caramel Hack:** If you're really short on time, you can buy pre-made caramel sauce, but melting the soft caramels with heavy cream gives you that perfect, gooey consistency for drizzling.

**Butter:** I recommend unsalted butter so you can control the saltiness with the final sprinkle of sea salt.

#### How to Make New Orleans Pecan Clusters:

##### Step-by-Step:

1. Toast the Pecans:
2. Melt the Chocolate Mixture:
3. Prepare the Caramel Drizzle:
4. Assemble the Clusters:

**Form the Base:** Use a spoon or your fingers to gather small clusters of the toasted pecans (about 1 tablespoon per cluster) directly onto the lined tray. Don't worry about making them perfect!

**Caramel Layer:** Drizzle about a teaspoon of the melted caramel mixture over each pecan cluster.

**Chocolate Coating:** Spoon the melted chocolate

mixture over the top of the caramel and pecans, ensuring the cluster is mostly covered and held together by the chocolate.

#### 5. Finish and Chill:

##### Tips for Success:

**Use Fresh Ingredients:** Since this recipe is so simple, the quality of your ingredients really shines. Use fresh pecans and good-quality chocolate.

**The Double-Drizzle Technique:** I love drizzling a little extra caramel and maybe even a touch of white chocolate over the top after the clusters are set for a professional, decorative look.

**Temperature Control:** Make sure your melted chocolate isn't too hot, especially if you are using high-quality chocolate. Overheating can make it seize or turn grainy. Use a rubber spatula for slow, thorough stirring.

**Batch Size:** This recipe is easy to double or even triple if you are making treats for a very large gathering or for mass gifting.

##### Serving Suggestions and Pairings:

**Coffee & Cocoa:** Serve with a rich cup of hot coffee, espresso, or a creamy hot cocoa.

**Wine Pairing:** A glass of Moscato d'Asti offers a light, bubbly sweetness that complements the caramel and chocolate without overpowering it.

**Festive Cocktails:** Pair with a spiced eggnog or a holiday bourbon cocktail. For something fun and chocolatey, try The Slippery Drank, which offers dessert-inspired vibes.

**A Light Lunch:** Serve after a savory, comforting dinner like a bowl of Cajun Chicken Sausage Gumbo.

##### Nutritional Information (Per Serving):

##### Storage and Leftover Tips:

**Storage:** Store the finished clusters in an airtight container at room temperature for up to 1 week. If your kitchen is very warm, store them in the refrigerator, but let them come to room temperature for about 15 minutes before serving for the best texture.

**Freezing:** You can freeze these! Layer them between sheets of parchment paper in a freezer-safe container. They will last for up to 3 months. Thaw them overnight in the refrigerator before serving.

**Leftovers:** There usually aren't any! But if you have extra melted chocolate, use it to drizzle over fruit or dip pretzels for a bonus treat.

##### More Recipes You Will Love:

For an easy, decadent dipping option, try this [Brownie Batter Dip Is My Favorite No-Bake Dessert For Instant Chocolate Cravings](#).

If you love the combination of nuts and chocolate, you must make [The Best Peanut Butter Brownies I've](#)

Ever Made (And I've Made A Lot).

Need a classic dessert to feed a crowd? Check out This Big Family Banana Pudding Is My Favorite Classic Dessert To Feed A Crowd.

In the mood for a different kind of handheld snack? These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession are pure heaven.

If you're still craving warm spices, you can't go wrong with These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat.

## DIRECTIONS

1. **Toast the Pecans:** Preheat your oven to 350°F (180°C). Spread the pecan halves in a single layer on a baking sheet. Roast for 6-8 minutes, watching carefully so they don't burn. They should smell fragrant and be lightly golden. Let them cool completely.
2. **Melt the Chocolate Mixture:** In a microwave-safe bowl, combine the chocolate and butter. Microwave in 30-second intervals, stirring well after each one, until the chocolate is completely smooth. Stir in the vanilla extract. Set aside.
3. **Prepare the Caramel Drizzle:** In a separate small, microwave-safe bowl, combine the soft caramels (or caramel bits) and the heavy cream. Microwave in 20-second intervals, stirring until the mixture is smooth and easily pourable.
4. **Assemble the Clusters:** Line a large baking sheet with parchment paper or a silicone baking mat.
5. **Form the : Base:** Use a spoon or your fingers to gather small clusters of the toasted pecans (about 1 tablespoon per cluster) directly onto the lined tray. Don't worry about making them perfect!
6. **Caramel : Layer:** Drizzle about a teaspoon of the melted caramel mixture over each pecan cluster.
7. **Chocolate : Coating:** Spoon the melted chocolate mixture over the top of the caramel and pecans, ensuring the cluster is mostly covered and held together by the chocolate.
8. **Finish and Chill:** Immediately after coating, sprinkle a tiny pinch of sea salt on top of the wet chocolate of each cluster. Transfer the tray to the refrigerator

and chill for at least 20 minutes to allow the chocolate and caramel to fully set.

9. **Tips for Success: Use Fresh Ingredients:** Since this recipe is so simple, the quality of your ingredients really shines. Use fresh pecans and good-quality chocolate.
10. **The : Double-Drizzle Technique:** I love drizzling a little extra caramel and maybe even a touch of white chocolate over the top after the clusters are set for a professional, decorative look.
11. **Temperature : Control:** Make sure your melted chocolate isn't too hot, especially if you are using high-quality chocolate. Overheating can make it seize or turn grainy. Use a rubber spatula for slow, thorough stirring.
12. **Batch : Size:** This recipe is easy to double or even triple if you are making treats for a very large gathering or for mass gifting.
13. **Serving Suggestions and Pairings:** These clusters are rich and satisfying, making them perfect alongside a light, palate-cleansing beverage or a contrasting salty snack.
14. **Coffee & : Cocoa:** Serve with a rich cup of hot coffee, espresso, or a creamy hot cocoa.
15. **Wine : Pairing:** A glass of Moscato d'Asti offers a light, bubbly sweetness that complements the caramel and chocolate without overpowering it.
16. **Festive : Cocktails:** Pair with a spiced eggnog or a holiday bourbon cocktail. For something fun and chocolatey, try The Slippery Drank, which offers dessert-inspired vibes.
17. **A Light : Lunch:** Serve after a savory, comforting dinner like a bowl of Cajun Chicken Sausage Gumbo.
18. **Nutritional Information (Per Serving): Note:** This is an estimated value for a serving of 2 clusters, based on ingredient calculations. Exact values vary by specific brands used.
19. **Export to : Sheets**
20. **Storage and Leftover Tips: Storage:** Store the finished clusters in an airtight container at room temperature for up to 1 week. If your kitchen is very warm, store them in the refrigerator, but let them come to room temperature for about 15 minutes before serving for the best texture.
21. **Freezing:** You can freeze these! Layer them between sheets of parchment paper in a freezer-safe container. They will last for up to 3 months. Thaw them overnight in the refrigerator before serving.
22. **Leftovers:** There usually aren't any! But if you have extra melted chocolate, use it to drizzle over fruit or dip pretzels for a bonus treat.
23. **More Recipes You Will Love:** Looking for more sweet treats and easy, crowd-pleasing desserts? I've got you covered:
24. **For an easy, decadent dipping option,** try this [Brownie Batter Dip Is My Favorite No-Bake Dessert For Instant Chocolate Cravings](#).
25. **If you love the combination of nuts and chocolate,** you must make [The Best Peanut Butter Brownies I've Ever](#)

Made (And I've Made A Lot).

## SWAPS & NOTES

& Suggestions Pecan Halves 2 cups Roasting is essential for flavor and crunch.

Chocolate (Milk or Dark) 1 $\frac{1}{2}$  cups Use a good quality bar or chips that melt smoothly.

Soft Caramels or Caramel Bits  $\frac{1}{2}$  cup Standard wrapped caramels work fine (about 12-15 pieces).

Heavy Cream 2 tbsp Helps make the caramel soft and easy to drizzle.

## TIPS FOR SUCCESS

Use Fresh Ingredients: Since this recipe is so simple, the quality of your ingredients really shines.

Use fresh pecans and good-quality chocolate.

The Double-Drizzle Technique: I love drizzling a little extra caramel and maybe even a touch of white chocolate over the top after the clusters are set for a professional, decorative look.

Temperature Control: Make sure your melted chocolate isn't too hot, especially if you are using high-quality chocolate.

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

Original recipe: <https://chefmaniac.com/new-orleans-pecan-clusters-the-20-minute-no-bake-holiday-candy/>