

Martha Washington Candies Recipe: A Classic Chocolate Coconut Pecan Treat

There's something so timeless about



TIME
25 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 1 pound powdered sugar
- 1 tablespoon vanilla extract
- 1 (14-ounce) package sweetened shredded coconut
- 1 (14-ounce) can sweetened condensed milk
- 1 (10-ounce) jar maraschino cherries, drained and chopped
- 3 cups pecans, finely chopped
- 16 ounces chocolate coating

DIRECTIONS

1. Prep the pan: Line a baking sheet or tray with wax paper and set it aside. This will keep the candies from sticking after they're dipped in chocolate.
2. Mix the filling: In a large bowl, stir together the melted butter, powdered sugar, vanilla extract, shredded coconut, sweetened condensed milk, and finely chopped pecans. Once that mixture is well combined, gently fold in the chopped maraschino cherries.
3. Chill the mixture: Cover the bowl and refrigerate the candy mixture for at least 2 hours. This step is important because it firms up the filling and makes it much easier to scoop and roll.
4. Scoop and shape: Using a small cookie scoop, portion the mixture and roll it into balls. Place each one on the prepared baking sheet. Once all the candies are shaped, chill them again until firm, about 25 minutes.
5. Melt the chocolate: Place the chocolate coating in a microwave-safe bowl and melt according to the package directions, stirring until smooth.
6. Dip the candies: Dip each chilled candy ball into the melted chocolate, letting the excess drip off before placing it back onto the wax paper.
7. Let them set: Allow the chocolate coating to firm up completely before serving or storing. Once set, the candies are ready to enjoy.

SWAPS & NOTES

A few helpful adjustments can make this recipe even easier or better suited to your preferences.

Butter: Unsalted butter is best so you can control the flavor balance.

Coconut: Sweetened shredded coconut is the classic choice here and helps create the signature texture.

Pecans: Finely chopped pecans work best so the candies roll easily and hold together well.

TIPS FOR SUCCESS

These little candies are simple, but a few tricks make the process smoother: Drain the cherries thoroughly so the filling doesn't become too wet.

Chill the filling fully before rolling to make shaping easier.

Use a cookie scoop for evenly sized candies.

Work in batches when dipping so the centers stay cold and firm.

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Original recipe: <https://chefmaniac.com/martha-washington-candies-recipe-a-classic-chocolate-coconut-pecan-treat/>