

## **Martha Washington Candy**

*From the Kitchen of [Deep South Dish](#)*

### **INGREDIENTS**

#### **For the Balls:**

- 1 (14 ounce) sweetened flaked coconut
- 1 (14 ounce) can sweetened condensed milk
- 2 heaping cups powdered sugar, more if needed
- 1 cup (2 sticks) unsalted butter, melted and cooled
- 1-1/2 cups chopped pecans or walnuts

#### **Dipping Chocolate**

- 1 (1 pound 8 ounce) package chocolate flavored almond bark OR
- 1 (12 ounce) package semi-sweet chocolate chips plus 2 tablespoons vegetable shortening (like Crisco).

### **INSTRUCTIONS**

1. Combine everything but the dipping chocolate ingredients and mix well. Cover and refrigerate overnight.
2. Remove from the refrigerator and roll into balls about the size of a large marble and place onto parchment or wax paper lined baking sheets. Place balls into fridge while you melt the chocolate.
3. Using a double boiler, or microwave choice of coating in a microwave safe glass bowl, at 15 second intervals, stirring each time.
4. Working in batches of about a dozen at a time, and leaving remaining balls in the refrigerator, quickly drop the balls, one at a time, into the melted chocolate and toss with a fork to fully coat.
5. Lift out, letting excess chocolate drain off, and scraping bottom of fork across bowl rim before transferring back to the wax or parchment paper to set. May also use toothpicks to spear and dip.
6. Makes about 6 to 7 dozen, depending on how large you roll them.

### **NOTES**

I prefer using a double boiler method (or an old crockpot) for melting chocolate for dipping, because it keeps the chocolate thinner and more pliable and easier to work with than microwaved chocolate.

*Old School Coating:* Combine 2/3 cup of grated cooking paraffin (like Gulf wax) with one (12 ounce) package of semi-sweet chocolate chips, instead of the candy bark. The paraffin gives them the old, classic shine. You can usually find boxes of paraffin near the canning supplies or order it online at Amazon.

*Tip:* A melon ball tool is helpful for shaping these. Use a plastic fork and break out the two middle tines to dip the balls. Do NOT substitute margarine for the butter. Mixture should be stiff when it is time to roll the balls. If it is too gooey, add additional powdered sugar to the mixture, up to 2 pounds, as needed.

*Almond Joy Truffles:* Omit chopped pecans/walnuts and add one (8 ounce) package of slivered almonds to the dough. May also use some crushed to garnish the tops.

*Variations:* Instead of, or in addition to the nuts, try substituting chopped raisins, dates, dried plums or other chopped dried fruit, well drained maraschino cherries or chopped candied cherries. Decorate the tops with a drizzle of melted white chocolate or white almond bark.

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