This work aimed to characterize paçoca candy made from cashew kernel oil extraction residue and to compare its characteristics with two commercial traditional similar products made from peanut. Paçoca candy was prepared with 59.5% cashew kernel oil residue, 25% sugar, 0.5% salt, 5% cassava flour and 10% vegetal oil ground together and pressed into cube shape. Cashew kernel and peanut commercial products were analyzed for their physical chemical characteristics (protein, fat, moisture, ash, carbohydrates, water activity), instrumental color (L*a*b*) and sensory acceptance (9 points hedonic scale). Results were compared by Anova and Tukey test at 5%. Small physical chemical differences were observed among the products: protein ranged from 14.2 to 16.9%, fat from 30.3 to 31.3%, moisture from 1.1 to 2.8%, ash from 1.2 to 2.7%, carbohydrates from 50.2 to 54.1% and water activity from 0.295 to 0.429. Sensory acceptance ranged from 7.0 to 7.8, corresponding to like in the hedonic scale. Cashew kernel paçoca was more light and less red (L*=74.5, a*=1.4) than the commercial peanut products (L*=53.4 and 55.3, a*=7.9 and 8.3). No differences among the paçocas were observed in chromaticity b* (21.8 to 23.2). Considering the water activity lower than 0.6, cashew kernel paçoca could be considered microbiological stable and in comparison with the commercial peanut product, showed a more pale color and almost the same physical chemical characteristics and sensory acceptance.