



⌚ 8 mins | Yield: 12 Servings | ★★☆☆☆ (29)

## What You'll Need

- 1 cup butterscotch chips
- 1/2 cup creamy or chunky peanut butter
- 1/2 cup peanuts
- 2 cups chow mein noodles, crumbled slightly if desired

## How to Make It

- 01** Lay a sheet of waxed paper or parchment paper on the countertop.
- 02** Put the butterscotch chips in a medium microwave-safe bowl or container. Microwave on 50% power for about 3 to 5 minutes, or just until the butterscotch chips are melted. Add the peanut butter, peanuts, and chow mein noodles; stir gently to coat the noodles thoroughly.
- 03** Drop by teaspoonfuls onto the waxed paper or parchment paper. Let them stand at room temperature until set.
- 04** Transfer them to a container, separated by sheets of waxed paper.
- 05** Cover and store in the refrigerator.

### Tips and Variations

- *Double Boiler* - Put the butterscotch chips in the top of a double boiler or stainless steel bowl over hot water (simmering, not boiling). Cook until the butterscotch chips have melted, stirring constantly. Remove from the heat and transfer the melted chips to another bowl, if necessary, and proceed with the recipe.
- *Haystacks With Marshmallows* - Omit the peanuts and add 2 cups of miniature



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marshmallows in addition to the peanuts.

- Replace the butterscotch chips with peanut butter chips or semisweet chocolate chips. Or use half butterscotch and half peanut butter or chocolate chips.
  - Add raisins or dried cranberries to the haystacks.
  - For a double recipe, use 2 cups of butterscotch chips, 1 cup of peanut butter, 1 cup of peanuts, and 4 cups of chow mein noodles.
  - Replace the peanuts with candy-coated chocolate pieces (M&Ms).
  - Use cashews, chopped pecans, hazelnuts, or walnuts in place of the peanuts or omit the peanuts with no replacement.
  - Replace half of the chow mein noodles with Golden Grahams or a similar crunchy cereal.
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