

Chocolate Haystacks

Submitted by Brittney

My grandma would always have these on the snack table during the holidays! They are crazy simple, but very yummy. They have a really good crunch to them too. It's definitely a holiday food that has memories attached to it.

Ingredients

- 11 oz. butterscotch chips
- 1 ½ cups semi-sweet chocolate chips
- 12 oz. chow mein noodles
- Optional: peanuts (my grandma always added them)

Directions

1. Line two baking sheets with silicone mats, parchment paper or wax paper.
2. Place the butterscotch chips and chocolate chips in a microwave safe bowl. Microwave for 1 minute on 50% power. Stir. Repeat, microwave for 1 minute on 50%, stir. If not completely melted, microwave for 30-45 seconds on 50% power. Stir until smooth.
3. Add the noodles and peanuts, if using, to the chocolate, mixing well to coat them.
4. Use a cookie scoop or big spoon to quickly scoop mounds of noodles onto the silicone mat. Allow the haystacks to harden completely, about 1-2 hours before removing from the tray. Store in an airtight container or eat them all!



Notes:
