

Butterscotch Haystacks

Ingredients

- 1 (11 oz) bag butterscotch chips
- $\frac{1}{2}$ cup creamy peanut butter
- 4 cups chow mein noodles
- 1 cup mini marshmallows (optional)
- $\frac{1}{2}$ cup chopped peanuts or cashews (optional)

Instructions

1. Melt the butterscotch chips and peanut butter in a large heat-safe bowl using 20–30 second microwave intervals, stirring between each until smooth.
2. Melt the mixture without a microwave by boiling a few inches of water in a pot and placing a heat-safe bowl on top, stirring until the mixture is smooth.
3. Add the chow mein noodles and gently fold until evenly coated.
4. Stir in the mini marshmallows or nuts if using.
5. Scoop mounds onto a parchment-lined tray and lightly shape them if desired.
6. Let the haystacks sit at room temperature until firm or refrigerate them for 10 minutes to speed up the setting.

Note & Storage

- Store in an airtight container at room temperature for up to 4 days.
- Refrigerate if your kitchen is warm so the haystacks stay firm.
- Mini marshmallows make the haystacks softer and sweeter.
- Nuts add a lightly salty crunch that balances the sweetness.
- Using both creates the best contrast in texture.