

Butterscotch Haystacks

- 11-oz. package butterscotch chips
 - ½ cup creamy peanut butter
 - 10-oz. package chow mein noodles
 - 1 cup cocktail peanuts
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Line a baking sheet with wax paper or parchment.

Slowly melt butterscotch chips in microwave in 15 second intervals, stirring between each interval. (If you start to overcook the butterscotch, add the peanut butter a little early.)

Stir in peanut butter until well combined. Add the chow mein noodles and peanuts. Stir gently until combined.

Drop by spoonfuls onto wax paper. Refrigerate for about 30 minutes until haystacks are hardened.

Once hardened, store them in an airtight container at room temperature for up to a few days, or in the refrigerator for up to 2 weeks.