

## **Chocolate Haystacks**

Yield: TBD (I didn't count and will update when I make them again)

6 ounces butterscotch chips  
6 ounces semi-sweet chocolate chips  
3 to 4 cups dry chow mein noodles

Line sheets of wax paper on kitchen counter or on large cookie sheets.

In a medium heavy saucepan, melt the butterscotch and chocolate chips over low heat, stirring frequently. When chips are almost completely melted, remove pan from heat and continue to stir until smooth. Stir in the chow mein noodles, combining until all noodles are covered with the chocolate mixture.

Drop by tablespoons onto wax paper and let cool until hardened. Store in an airtight container, with sheets of wax paper in between each layer to avoid cookies sticking together.

Source: Pennies Original