

Goober Haystacks

Recipe courtesy of *Paula Deen*

What you'll need:

dry measuring cup
measuring spoons
medium glass bowl
large spoon
teaspoon
waxed paper
resealable plastic bags or plastic storage container with tight fitting lid

Ingredients:

1 cup butterscotch Morsels
1 tablespoon creamy peanut butter
1 cup dry roasted peanuts
1 cup canned chow mein noodles

Directions:

1. Put the butterscotch morsels and peanuts butter into the mixing bowl. Microwave on high power for 1 minute, remove the bowl, and stir. The butterscotch morsels should melt as you stir, but if they don't, don't worry! Just put them back in the microwave for 15 seconds more and stir again. (continued)

Goober Haystacks 2

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Directions: (continued)

2. When the butterscotch is completely melted and smooth, stir in the peanuts and chow mein noodles. This will be stiff and you may need an adult to help you . Use a teaspoon to scoop out a little of the mixture and mound it on to the waxed paper. These should look like haystacks.
3. Let them stand at room temperature until they are set. This will take 45 minutes to an hour. Store in resealable plastic bags or a plastic storage container with a tight fitting lid. *makes 20 to 24 small haystacks