












CHOCOLATE BUTTERSCOTCH HAYSTACKS

STEPS	INGREDIENTS	PROCEDURES
1	<div style="display: flex; flex-direction: column; gap: 10px;"> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>12 ounce pkg. chocolate chips</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>11 ounce pkg. butterscotch chips</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>4 cups crispy chow mein noodles</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>measuring cups</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>rubber spatula</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>cookie sheet</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>waxed paper</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>glass bowl</p> </div> </div> </div>	<p>Melt chocolate chips, butterscotch chips for 1 minute. Take out and stir. Microwave in 30 second intervals until melted and smooth.</p>  <p>Add chow mein noodles, stirring until fully coated with chocolate.</p>  <p>Drop by tablespoon onto cookie sheet covered with waxed paper. Refrigerate.</p> 

Nutrition Facts

16 servings per container

Serving size 1 haystack

Amount per serving

Calories 270

% Daily Value*

Total Fat 14g 18%

Saturated Fat 10g 50%

Trans Fat 1g

Cholesterol 0mg 0%

Sodium 130mg 6%

Total Carbohydrate 36g 13%

Dietary Fiber 2g 7%

Total Sugars 12g

Includes 11g Added Sugars 22%

Protein 4g

Vitamin D 0mcg 0%

Calcium 7mg 0%

Iron 1mg 6%

Potassium 78mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.