



Missie's Texas Tumbleweeds

Ingredients for Texas Tumbleweeds

- 3/4 cup dry-roasted, salted peanuts
- 1 (11-ounce) bag butterscotch chips (about 2 cups)
- 1/2 cup Skippy or Jif creamy peanut butter (do not use natural)
- 1/4 teaspoon kosher salt
- 1 (12-ounce) bag fried chow mein noodles, such as La Choy

Instructions

1. Line 2 rimmed baking sheets with wax or parchment paper. Coarsely chop 3/4 cup roasted salted peanuts.
2. Place 1 (11-ounce) bag butterscotch chips, 1/2 cup creamy peanut butter, and 1/4 teaspoon kosher salt in a large microwave-safe bowl. Microwave for 2 minutes, stirring vigorously with a rubber spatula halfway through. If not completely melted, microwave in 20-second intervals, vigorously mixing between each, until the mixture is mostly melted with some lumps, 1 to 2 minutes more. (Alternatively, melt the ingredients together in a double boiler over low heat, then transfer to a large bowl.)
3. Add the peanuts and 12 ounces fried chow mein noodles. Stir until the mixture is well-combined.
4. Scoop 2 heaping tablespoon portions of the haystack mixture onto the baking sheets, about 20 per sheet. Let sit until the haystacks harden and set, 40 minutes at room temperature or 20 minutes in the refrigerator.

