CHRISTMAS DAY · DECEMBER 25

No-bake manger haystacks

Prep 15 min **Cook** 5 min **Set** 30 min **Total** 50 min **Makes** About 24 haystacks **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Melted butterscotch is hot sugar and can burn. A grown-up melts and stirs it and lets it cool a minute before children help. The crunchy noodles and sprinkles can be choking hazards for children under 4.

ALLERGY INFORMATION

Contains wheat (gluten) from the chow mein noodles, milk and soy from most butterscotch chips, and peanuts if made with peanut butter. For a peanut-free batch, use sunflower seed butter or leave it out, and check that the chips and noodles are not made on shared lines with peanuts. Some noodles also contain egg or soy, and sprinkles vary. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 1 package (11 oz or 311 g) butterscotch chips, about 2 cups
- ½ cup (130 g) creamy peanut butter, or sunflower seed butter for peanut-free (or leave it out)
- 1 can (5 oz or 142 g) crispy chow mein noodles, about 3 cups
- Star or yellow sprinkles (optional)

METHOD

1. Line a baking sheet or tray with parchment or wax paper.
2. Put the butterscotch chips in a large microwave-safe bowl. Microwave at 50% power for 1 minute, stir, then heat in 20-second bursts, stirring each time, until almost melted. Stir until smooth. (Or melt them in a bowl set over barely simmering water.)
3. Stir in the peanut butter or sunflower seed butter until smooth. Let the mixture cool for 1 minute.
4. Add the chow mein noodles and fold gently with a spatula until every noodle is coated.
5. Drop heaping tablespoons onto the tray and shape each into a little haystack with two spoons. Add a few sprinkles before they set.
6. Let them set at room temperature for about 30 minutes, or in the fridge for 15 minutes, until firm.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Line the tray with paper
- Pour in the noodles once the butterscotch has cooled a little
- Shape the haystacks with two spoons
- Shake on the star sprinkles

GOOD TO KNOW

- Butterscotch scorches easily. Heat it gently and stop when a few chips are still whole; stirring melts the rest.
- Haystacks keep for a week in an airtight container in a cool place, layered between sheets of wax paper.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Lord Jesus, laid in a manger for us, make our hearts a warm place for you.