

# Dine with a Darling

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## Chocolate Noodle Candy

How to melt chocolate on the stove without burning it:

1. Fill a pot 1/3 full of water.
2. Boil water in pot and turn down to medium low heat.
3. Place glass bowl (large enough to sit on top of the pot) over boiling water.
4. Put chocolate in bowl and stir almost constantly.
5. Be sure to use a hot pad when taking glass bowl off the boiling pot of water!

### Noodle Candy Ingredients

package of 6 Hershey Bars

12 oz package of chocolate chips

12 oz package of butterscotch chips

8 oz (1 cup) salted Spanish peanuts

large can of Chow Mein noodles

wax paper

1. Melt all chocolate and butterscotch (see above instructions) until smooth.
2. Remove melted chocolate and butterscotch mixture from heat and add noodles and peanuts.
3. Stir well to coat peanuts and noodles with chocolate/butterscotch mixture.
4. Drop rounded tablespoons onto wax paper and allow to cool and set (about 1-2 hours).
5. Store in airtight container with wax paper in between layers.

Chocolate and butterscotch coated salty crunchiness. What's not to love?

**Zach-o-meter:** has loved this treat since childhood. Apparently Grandma Schneider was the queen of noodle candy so it seems I have a chocolate tradition to continue!

I'm not gonna lie, it was either too hot or too humid here when I made these because they never really cooled and set. They stayed goey, but we didn't mind. Darn bayou weather!

Hope you enjoy and happy cooking.

Hugs, Landon