

Skeddadles

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: less than 5 minutes

Serves: 3 dozen

CChints: This is a traditional winter holiday sweet Treat in our house. These can be made with chocolate or butterscotch chips. At Thanksgiving we make them with peanut butter chips and call them Pilgrim's Fudge. The kids will have fun helping with this recipe.

3 ounce can crispy Asian rice noodles (2 cups) These are in cardboard cans in the Asian section of your market. They look like small, puffed, slightly curled noodles.

1 cup small marshmallows

2 tablespoon unsalted butter

2/3 cup sugar or Splenda®

1/2 cup evaporated milk – if you are using chocolate chips or use 1/4 cup with peanut butter or Butterscotch chips

Waxed paper

Locate a large flat container with a cover. You will use this to refrigerate these treats. Something like a 9x13 by 3 inch deep Tupperware® container. These treats will hold their shape as they cool on layers of waxed paper inside the container. You might even need 2 containers, depending on how many you decide to make. Clear off a large part of your work surface so you have plenty of room to lay out the treats. Tear off sheets of waxed paper to fit inside of your container. You will want to lay one piece inside of the container and a sheet beside the container that is the same size.

In a large bowl, combine the noodles and marshmallows and set aside.

Heat a medium sauce pan over medium heat and add the butter. Stir constantly until it begins to melt. Add the sugar and the proper amount of milk for the type of chips you are using. Bring to a boil, stirring constantly. When it comes to a boil, remove the pan from the heat and stir in the flavor chips. Keep stirring until the chips melt. You do not want the mixture to be runny. If you need to, add more chips or milk to the butterscotch or peanut butter mixture.

Pour the melted mixture over the noodles. Use a spatula to gently fold the items together, being careful not to break the noodles. If the mixture is too runny, add more noodles or marshmallows.

Drop by tablespoonfuls on to the waxed paper inside of the container. Space slightly apart so they don't touch each other. Do the same thing again and drop them on the other piece of waxed paper. If your container is about 3 inches tall, you will be able to stack another layer on top but be sure to put a layer of waxed paper to keep them from sticking together. Allow them to cool for 15 minutes so they begin to hold their shape. Then you can lay the other set of skeddaddles on the waxed paper on top of the ones in the container. Cover and refrigerate for at least 3 hours.

When you are ready to serve, transfer them to a serving platter and enjoy!