

Scarecrow Hat Snack

Prep Time: 15 minutes

Servings: 24

Ingredients:

- 1 1/4 c butterscotch flavored baking chips
- 1/3 c creamy peanut butter
- 1 5oz can chow mein noodles
- 24 Bugles Original Flavor Corn Snacks
- 2-3 Fruit Roll Ups, tie-dye or in red, orange, or yellow
- 1 Fruit by the Foot
- Sharp paring knife

Recipe:

1. In a medium glass bowl, heat the butterscotch chips for 1 minute at 70% power. Stir well. Add the peanut butter, and microwave for an additional 10 seconds. Stir well until completely smooth and creamy.
2. Pour the chow mein noodles into a large bowl, and add the butterscotch mixture, reserving approximately 1 tablespoon. Mix well until all ingredients are incorporated.
3. Line a cutting board or baking sheet with wax paper. Drop the butterscotch/chow mein noodles by rounded tablespoon onto the wax paper, and flatten slightly. These will be the brim of the hat. Dip the Bugles Corn Snacks into the reserved butterscotch and peanut butter mixture, and place in the center of the butterscotch hat brim. Place in the refrigerator to set for 5 minutes.
4. On a piece of wax paper roll out the Fruit Roll Up, and slice into thin strips with a sharp paring knife. Once the butterscotch has set, wrap the Fruit Roll Up around the base of the Bugle Corn Snack. You can either fold the Fruit Roll Up over to make it a thicker band, or wrap one layer around the base. This will be the band of the hat.
5. On the same piece of wax paper roll out the Fruit by the Foot. Cut into small squares, and then make small slits around the square to resemble a patch. Place the patch on the Bugles, and press lightly to get them to attach. Refrigerate again for about 3 minutes, and serve. Refrigerate leftovers for up to two weeks.