

Betty's Chocolate Walnut Chow Mein Bites Recipe



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In this video, Betty demonstrates how to make luscious Chocolate Walnut Chow Mein Bites. These are great to have on hand during the holiday season. They are sweet and salty, also chewy and delightful!

Note: The recipe below is one-half of a full recipe. If you want the full recipe, just double each ingredient, and follow the instructions.

Ingredients:

6 oz. semisweet chocolate chips

6 oz. butterscotch chips

1 oz. cooking paraffin

3 oz. can chow mein noodles (I used rice noodles in the video, but chow mein noodles are better.)

½ cup English walnuts, chopped (I used an electric kitchen chopper to get a good size for the chopped walnuts.)

In a double boiler, melt 6 oz. semisweet chocolate chips, 6 oz. butterscotch chips, and 1 oz. cooking paraffin. Stir continually, until all chips and paraffin are melted and the mixture is smooth. Remove from heat and add 3 oz. can of chow mein noodles and ½ cup chopped English walnuts. Stir, until the noodles and walnuts are well-coated with the chocolate/butterscotch mixture. Let sit to cool, stirring occasionally. When the mixture begins to lose its gloss (after about an hour), spoon the candy by teaspoonfuls onto a pan lined with waxed paper. (Don't let the candy set up before spooning it out.) When you have all the candy spooned onto waxed paper, let the candy set up. You can speed up this process by placing your trays of candy in the refrigerator or freezer. These store best in the refrigerator or freezer. Just remove them from the refrigerator or freezer about a half hour before you plan to serve them. This is a treat that is not overly sweet, and it is very quick and easy to make! I hope you enjoy it! --Betty