

Butterscotch Marshmallow Chews

Ingredients:

1/2 cup butter
48 large marshmallows
1 tablespoon water
1, 11 ounce package butterscotch morsels



Directions:

Line an 8 x 8 baking pan with parchment paper. Leave enough hanging over the edge to use as handles.

In a large saucepan, add butter, marshmallows and water.

Cook this over low heat, stirring nearly constantly, until everything is melted and the mixture is smooth.

Then add the butterscotch morsels.

Stir until melted. Mixture will be very thick.

Pour the mixture into your prepared pan and spread it out evenly.

Chill in the refrigerator for several hours or preferably overnight.

Lift the candy out of the pan.

Cut into 1 inch x 2 inch pieces.

Wrap each piece in wax paper, being sure to twist each end.

Store in the refrigerator.