

Soft Éclair Clusters

A crispy treat made with
Soft Éclair Caramels



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Ingredients

- 3 tablespoons milk
- $\frac{1}{3}$ cup butter
- 36 pieces (232 g) of
Werther's Original Soft Éclair
Caramels, unwrapped
- 3 $\frac{1}{2}$ cups of Cornflakes

Prep Time: 10 minutes

Number of portions: 24

Instructions

- 1.** Place milk and butter in a pot at low until butter has melted.
- 2.** Put unwrapped Soft Éclair Caramels in the pot and stir until thoroughly melted.
- 3.** Add your 3 $\frac{1}{2}$ cups of cornflakes and mix until completely coated.
- 4.** Place a sheet of parchment paper down and scoop a tablespoon per cookie.
- 5.** Cool for 30 minutes.