

## Soft Éclair Clusters

A crispy treat made with  
Soft Éclair Caramels.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Try our delicious Soft Éclair  
Clusters!

- 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

**Makes:** 24 pieces

**Prep Time:** 10 minutes

### Directions

1. Place milk and butter in a pot at low until butter has melted.
2. Put unwrapped 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.



**This delicious recipe contains**  
Werther's Original Soft Éclair Caramels