



Maltesers Caramel Corn Flake Squares
RECIPE

Maltesers Caramel Corn Flake Squares



TIME 10 minutes
INGREDIENTS 7 items
MAKES 16 servings

A sweet and gooey bake with crunchy Maltesers to make it extra special.

INGREDIENTS

- 100ml golden syrup
- 150g light soft brown sugar
- 80g unsalted butter
- 2 tbsp double cream
- 140g corn flakes
- 50g Maltesers

TO DECORATE

- 200g white chocolate, broken into small pieces
- 50g Maltesers, some left whole, some lightly crushed

Instructions

1. Grease and line a 20cm square baking tin. Warm the golden syrup and sugar in a medium saucepan over a low heat, stirring with a wooden spoon until the syrup becomes liquid and the sugar starts to dissolve. Add the butter and continue to stir until it melts, then add the cream and stir together. Continue to mix until everything has melted and is fully combined.
2. Bring to a simmer, then allow to bubble for 30 seconds. Remove from the heat, then add the Corn Flakes with a pinch of salt. Stir to coat in the caramel sauce. Spoon half the mixture into the tin, pushing it down slightly with the back of a spoon. Scatter over some of the Maltesers, then top with the remaining mixture, again pressing down with the spoon to make it nice and compact.
3. Melt the white chocolate in a heatproof bowl over a pan of simmering water until melted (alternatively, melt it in short bursts in the microwave). Pour a thin layer of chocolate over the mixture in the tin, then scatter over the remaining Maltesers. Chill for 2 hours, then bring to room temperature and slice into 16 squares using a hot, dry knife for a smoother finish.

More Recipes Like This



Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

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