

Apple Pie Cream Cheese Wontons

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Servings: 24

Yield: 24 wontons

*1 large Granny Smith apple,
peeled and diced*

*4 tablespoons salted butter,
divided*

1/4 cup apple butter

2 ounces cream cheese

24 wonton wrappers

Preparation Time: 5 minutes

Preheat the oven to 400 degrees.

Line one large baking sheet with parchment paper. Set aside.

Place one tablespoon of the butter in a large skillet and set over medium heat. Add the diced apples. Saute' for 5 to 8 minutes, until the apples are soft. Then stir in the apple butter. Remove from the heat.

Cut the cream cheese into twenty-four scant one-half-inch squares. Melt the remaining butter for brushing. Set a small bowl of water close by for dipping.

Brush a small spot of butter on the prepared baking sheet. Place one wonton wrapper on the melted butter. Top the wonton with one cream cheese square, followed by one teaspoon of apple filling. Dip your finger in water and paint a thin line of water around the square edges of the wonton. Pinch two opposite corners of the wonton together. Then gather the remaining corners and pinch together in the center. Pinch all open seams closed.

Repeat with the remaining butter, wonton wrappers and filling until you have twenty-four sealed wontons. Brush the remaining melted butter over the tops and sides of each wonton to help them crisp in the oven.

Bake for 8 to 10 minutes until the wontons are golden and crunchy.

Cool for 3 to 5 minutes before serving.

Per Serving (excluding unknown items): 17 Calories; 1g Fat (42.5% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 7mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Fat; 0 Other Carbohydrates.