

Peanut Butter Wontons with Jelly Dipping Sauce

{via [Hungry Harps](#)}

makes approximately 20 wontons

Peanut Butter Wontons

Ingredients

2oz. cream cheese, softened to room temperature

4oz. peanut butter {creamy or chunky}

20 wonton wrappers

1 egg

2 tablespoons water

oil for frying

Directions

1. Mix together cream cheese and peanut butter until well combined and smooth.
2. Whisk together 1 egg and 2 tablespoons water to make egg wash.
3. Lay 1 wonton wrapper on clean, flat surface. Dip finger in egg wash and coat border of wonton wrapper. Place ½ tablespoon of peanut butter mixture in wrapper and either fold into a triangle or as directed on wonton wrapper packaging. Make sure to press out any air bubbles and seal up edges completely.
4. Heat oil to 350
5. Making sure to not overcrowd, add wontons to oil. Make sure to flip after just a few seconds to ensure both sides get browned, flipping again near end of cook time. Wontons will only take 25-45 seconds to cook. They can burn very easily.

Jelly Dipping Sauce

Ingredients

¼ cup fruit preserves {I used all-fruit raspberry preserves}

2 tablespoons water

Directions

1. Over medium-high heat, in small saucepan, whisk together preserves and water. Bring to boil while continuing to whisk. Reduce heat and let simmer for 1 minutes, stirring occasionally. Remove from heat. Sauce will thicken as cools.