

Peaches and Cream Wontons

Jacob · 30/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

55 mins

Description

Fried wontons are filled with a cream cheese and peach filling

Ingredients

- - 1 (8 ounce) package cream cheese
- softened - 1 fresh peach - peeled
- pitted
- and diced - ¼ cup confectioners' sugar - 1 ½ teaspoons vanilla extract - 1 cup vegetable oil for frying
- or as needed - 24 wonton wrappers - ½ cup water

Instructions

1. Beat cream cheese with an electric mixer on low in a bowl until slightly fluffy. Add peach
2. confectioners' sugar
3. and vanilla extract; beat until mixed. Cover bowl with plastic wrap and refrigerate to chill slightly
4. about 10 minutes. Heat vegetable oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Place a wonton wrapper on a work surface; spoon about 1 tablespoon cream cheese mixture into the center. Pour water into a small bowl
5. dip your finger in the water
6. and swipe all 4 sides of the wrapper. Fold one corner of the wrapper over the filling
7. forming a triangle shape. Press the edges of the wrapper down to seal all the sides. Repeat with remaining wrappers and filling. Fry 4 to 5 wontons at a time in the hot oil until lightly browned
8. about 3 minutes per side. Remove with a slotted spoon; drain on a paper towel-lined plate. Repeat with remaining wontons. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
9. ingredient density
10. and the specific type of oil used.