



Wonton Wrappers

Jacob · 28/09/2024



Prep Time

72

Difficult

Medium

Servings

72 wonton wrappers

Description

This recipe for wonton wrappers is perfect for those of us who like to make everything ourselves. Use the wonton wrappers to form tasty little dumplings stuffed with your favorite fillings.

Ingredients

- 1 large egg - 1/3 cup water
- or more as needed - 2 cups all-purpose flour - 1/2 teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Beat egg in a medium bowl. Mix in 1/3 cup water. Dotdash Meredith Food Studios Combine flour and salt in a large bowl. Create a well in the center of the flour mixture and slowly pour in egg and water. Dotdash Meredith Food Studios Mix well. If the mixture is too dry
2. increase the amount of water 1 teaspoon at a time until a pliable dough has formed. Dotdash Meredith Food Studios Knead dough on a lightly floured surface until elastic. Dotdash Meredith Food Studios Cut dough into two separate balls. Cover dough balls with a damp cloth for a minimum of 10 minutes. Dotdash Meredith Food Studios Cut each ball into four equal pieces. Dotdash Meredith Food Studios Roll the pieces into 10 1/2x10 1/2-inch squares. Then cut each square into nine 3 1/2x3 1/2-inch squares for a total of 72 wonton wrappers. Use in any wonton recipe. Dotdash Meredith Food Studios