

Betty's Chocolate-Drizzled Deep Fried Wonton Wraps



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In this video, Betty demonstrates how to make Chocolate-Drizzled Deep-Fried Wonton Wraps. These make a showy and tasty finger food for holiday parties.

Ingredients:

6 ounces Neufchatel cheese or cream cheese
1 teaspoon granulated sugar
12 wonton wraps
water, for wetting edges of wrap
vegetable oil for frying (I used peanut oil.)
½ cup semisweet chocolate chips
¼ cup whipping cream

In a medium bowl, use an electric mixer to beat 6 ounces Neufchatel cheese or cream cheese along with 1 teaspoon sugar. Taking one wonton wrap at a time, wet edges of wrap with water. Put 2 teaspoons of the cheese and sugar mixture in the center of the wrap. Bring the corners together, forming a triangle. Press edges to seal. Repeat with remaining wraps and filling. Fill a heavy pot one-third of the way up with vegetable oil and heat to 350 degrees (F). Deep-fry wontons about 2 minutes total, or until golden, turning halfway through cooking. Use a slotted spoon to transfer fried wontons to a plate lined with paper toweling to drain. Now, make the chocolate sauce. In a small bowl, combine ½ cup semisweet chocolate chips with ¼ cup whipping cream. Cook on HIGH in microwave oven for 1 minute, stirring every 15 seconds. Stir until chocolate is melted and sauce is smooth. Drizzle chocolate sauce over wontons. Serve immediately, or let wontons cool and refrigerate to let the chocolate set. Either way, place on a serving plate and serve as finger food. Enjoy! --Betty