

Eat Smart!

Strawberry Wonton Cups

- 40 wonton wrappers
- ¼ cup butter, melted
- ⅔ cup sugar
- 2 teaspoon cinnamon
- 8 oz cream cheese, softened
- 6 Tablespoons powdered sugar
- 6 cups sliced strawberries
- mint for garnish, optional



1. Preheat the oven to 325 degrees F. Spray muffin tins with non-stick cooking spray.
2. Brush one side of the wonton wrappers with butter.
3. Combine the sugar and cinnamon in a shallow bowl.
4. Dip the buttered side of the wrappers into the cinnamon-sugar, then place the wrappers, sugared side up, into the muffin tins.
5. Bake until golden brown, 7-9 minutes. Remove and allow to cool completely.
6. In a small bowl, beat the cream cheese and powdered sugar together.
7. Divide the mixture evenly between the cooled wonton cups.
8. Place the strawberries on top of the cream. Garnish with mint if desired. Serve immediately.

Nutrition Facts	
Serving Size 1 wonton cup (45g)	
Servings Per Container 40	
Amount Per Serving	
Calories 70	Calories from Fat 25
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Cholesterol 10mg	3%
Sodium 70mg	3%
Total Carbohydrate 11g	4%
Dietary Fiber less than 1g	3%
Sugars 6g	
Protein 2g	
Vitamin A 2%	Vitamin C 25%
Calcium 2%	Iron 2%

Notes

*The filled cups are best served immediately, but can be refrigerated for a few hours in advance if needed. Unfilled cups can be made ahead and stored in an airtight container.

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