Chocolate Peanut Butter Banana Wontons

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| 2 | Pkgs. | Wontons / Egg Roll Wrapper Cut to 2/3 |
| 1 | jar | Peanut Butter |
| 1 | bunch | Bananas – cut in ¼” slices |
| 1 | Pkgs. | Hershey’s Kisses |
| 1 | bag | Powdered Sugar |
| 1 | bottle | Vegetable Oil |

* Prepare wrapping station – clean surface + bowl of water
* Lay wonton flat; wet edges with water to bind
* Place ½ TSP of Peanut Butter in middle
* Add a piece of Banana
* Add a Hershey’s Kiss on top on Banana
* Pull up side of wonton to seal on top
* Please on a tray lined with wax paper (complete all wontons, cover with tinfoil not touching wontons
* Heat oil in a pot or dutch oven to 350 degrees
* Please 4 at one time in hot oil, fry for approx 1.5 minutes till golden brown
* Remove wontons to a paper towel, sprinkle powdered icing sugar on top
* Let cool 2 minutes (beware of hot chocolate on the chin)
* In one word – STELLAR.