

PEANUT BUTTER & JELLY WONTONS

Creamy, decadent and super creative—this deep-fried comfort dessert combines a classic Asian form with the timeless taste of Americana.

Jif That Dish™ GRAND PRIZE WINNER.

Servings: 8



Ingredients

- 1 package 6" x 6" eggroll wrappers
- 8 ounces softened cream cheese
- 6 ounces Jif® Creamy Peanut Butter
- 2 ounces Dickinson's® Honey
- 2 tablespoons powdered sugar
- 2 teaspoons pure vanilla extract
- 6 ounces Smucker's® Seedless Blackberry Jam
- 1 ounce lemon juice, fresh squeezed
- fresh berries and mint for garnish

Directions

1. In a mixer combine cream cheese, peanut butter, honey and vanilla extract until fully incorporated. Slowly add in the powdered sugar mixing thoroughly.
2. Working in batches, cut eggroll wrappers in half into two 3" x 6" rectangles. Place a heaping teaspoon of peanut butter mixture in the bottom corner of rectangle. Add ½ teaspoon of jam on top of peanut butter mixture.
3. Wet edges and top half of the rectangle with water to help seal wontons. Fold the bottom left corner up and over the filling mixture to form a triangle. Press firmly on the right edge to seal tight. Continue to fold triangle two more times, wetting wrapper as needed, to form the tightly sealed final triangle.
4. Fry wontons in a preheated deep fryer set to 350°F for approximately 2 minutes or until golden brown.
5. To make the sauce, microwave jam and lemon juice in appropriate dish for 30 seconds or until jam has melted, stir to combine ingredients.
6. Sprinkle fried wontons with powdered sugar, place desired amount on a serving plate and garnish with blackberry sauce, fresh berries and mint.