

Fortune Cookies

Makes 12

Ingredients

36 wonton wrappers
1/4 C oil
1/4 C sugar
36 fortune papers

Instructions

1. Prepare fortunes before hand on small slips of paper.
2. Paint one side of each wonton with oil.
3. Gently lay the wonton on a plate of sugar.
4. Flip the wonton over, sugar-side down. Paint the outer most edge of the wrapper with minimal water. Place fortune in the center.
5. Fold the wrapper over the wonton, gently crimping all around the edges to seal, creating a balloon of air in the middle.
6. Pick the wonton up by the ends, with the half circle hanging down. Bring the edges together, creating the fortune cookie shape.
7. Place wonton in a cupcake tin, keeping the edges down but not pinched together.
8. Bake at 400 degrees for 5 -7 minutes. Allow to cool and enjoy!