Caramel Apple Dumplings

Yields:	Prep Time:	Cook Time:	Total Time:
20 servings	20 minutes	10 minutes	30 minutes

Ingredients:

- 3 Granny Smith apples; cored, peeled, and diced
- 2 tbsp brown sugar
- ¼ tsp cinnamon
- 2 tbsp butter
- 20 wonton wrappers
- Vegetable or canola oil for frying
- Caramel sauce
- Powdered sugar for garnish
- water



Instructions:

1. In a large saucepan add butter and melt over medium heat. Add brown sugar and stir to combine. Add apples, and cook for 5-6 minutes, stirring occasionally. Strain apples and set apples aside in a bowl.
2. Arrange a workstation with a small bowl of water, wonton wrappers, caramel sauce, and a bowl of apples. Working one at a time, add about 1 tbsp of apples to the center of the wonton, add a drizzle of caramel (about ¼ tsp) then using your finger, wipe water across all sides of the wonton. Bring one corner up to the other in the center and press together to seal. Then bring up the other 2 corners and run your finger along to seal all edges. Set aside and repeat for all wontons/apple mixture.
3. In a large stockpot, add about 1 inch of oil. Heat over medium-high heat, and when you see ripples the oil is ready. Carefully drop the wontons bottom side down into the oil and cook for about 1-2 minutes on the first side. When they start browning, use a spatula and flip over. Cook another 1-2 minutes or until crispy. Remove from oil and set on a paper towel-lined plate. Repeat until all wontons are fried.
4. Arrange caramel apple dumplings on a serving dish, drizzle with caramel sauce, then sprinkle powdered sugar over the top.
5. Serve hot and enjoy!

Recipe courtesy of https://domesticsuperhero.com/caramel-apple-dumplings/