

## **Baked Chocolate, Almond and Cranberry Wontons**

1/2 cup(s) semisweet chocolate chips, chopped  
1/4 cup(s) dried cranberries, or dried cherries, chopped  
1/4 cup(s) almonds, toasted, chopped  
32 item(s) wonton wrapper(s)  
3 Tbsp powdered sugar

Preheat oven to 425°F. Coat a large baking sheet with cooking spray. In a medium bowl, combine chocolate, cranberries and almonds. Place wonton wrappers on a flat surface. Drop chocolate mixture by 1/2 tablespoonfuls onto center of each wrapper, making sure to get a combination of the 3 ingredients in each. Dip a finger into water and use it to moisten edges of wrapper; fold over one corner of wrapper to make a triangle and press sides together to create a seal. If desired, create decorative lines along edges of wontons by pressing tines of a fork along bottom edge of each wonton.

Bake until wontons are golden brown on edges and dough is just cooked through, about 5 to 7 minutes. Remove from oven and let cool slightly. Dust with sugar just before serving. Yields 1 wonton per serving. Warm some cherry preserves and serve with the wontons as a dip, if desired.