

## Pumpkin Spice Wontons



Servings:

**12**

Prep Time:

**10 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 25 ea **Wonton Wrappers**
- ½ cup **Pumpkin Puree**
- 6 oz **Cream Cheese**
- 1 tsp **Pumpkin Pie Spice**
- ½ tsp **Cinnamon**
- ½ tsp **Vanilla Extract**
- 1 **Egg**
- 1 tbsp **Water**
- 2 tbsp **Brown Sugar**
- 1 tbsp **Butter**, melted
- Optional **Chocolate Sauce or Melted Chocolate**

### Method of Preparation

#### Step 1

Preheat oven to 400°F. Combine pumpkin, cream cheese, spices, sugar, and vanilla extract in a bowl. Mix well.

Mix egg and water together and set aside.

#### Step 2

Lay wontons flat, scoop approximately 1 tsp into the center.

Brush edges with egg wash and fold to make a triangle. Crimp edges with a fork to seal.

#### Step 3

Line a baking sheet with parchment paper. Spray paper with pan release spray.

Place wontons on pan. Brush tops with melted butter. Bake for 8-10 minutes until golden brown.

Remove from oven, serve with chocolate or caramel sauce!

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