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## Chanukah Gelt Wontons

(Makes 12)

### Ingredients:

- 24 round wonton wrappers
- 12 large chocolate coins (1 ½")
- 2 tablespoons butter
- 2 tablespoons canola oil
- ¼ cup cinnamon sugar

### Directions:

1. Lay out 12 of the wonton wrappers on a clean work surface.
2. Unwrap the chocolate coins and place one in the center of each wonton wrapper.
3. Lightly brush the edges of each wonton wrapper with water and place another wonton wrapper on top, pressing the edges to seal in the chocolate coin.
4. Place butter and canola oil into a large frying pan and melt on medium heat.
5. Fry each wonton for 2-3 minutes per side.
6. Place the cinnamon sugar in a shallow bowl and dip both sides of the wonton until coated.
7. Let cool slightly and serve warm or at room temperature.



### Nutrition Information

Chanukah Gelt Wontons

Serving Size: 1 piece  
Servings per recipe: 12

**Calories per serving** 130

**Total Fat** 6g  
Saturated Fat 3g

**Cholesterol** 6mg  
**Sodium** 104mg  
**Total Carbohydrate** 16g  
Dietary Fiber 0g  
Sugar 9g

**Protein** 2g