

Won Ton Crisps

Courtesy of Carole's Creations!

Prep Time: 5 minutes

Cooking Time: 5 minutes

Makes: 12 crisps

CChints: Won Ton wrappers can be found in the chilled area of your produce area. They are 3 inches by 3 inches and toast up like a light cracker. These go perfect with light salads or serve as a light cracker for appetizer type spreads. They are so yummy.



12 won ton wrappers
1 tablespoon melted butter
1 teaspoon sesame seeds
1 teaspoon poppy seeds
1/3 teaspoon salt

Preheat oven to 425 degrees F. Line a baking sheet with foil sprayed lightly with cooking spray. Won tons dry out very quickly after being removed from the package, so do not take them out until the oven has reached 425 degrees.

Melt the butter in a small microwavable container for 10 seconds or a few seconds more until the butter melts. Peel the won ton wrappers apart one at a time. Lay the won ton wrappers out on your baking sheet. Use a pastry brush to brush them with the butter and be sure to cover the entire surface of each one. Sprinkle with the sesame and poppy seeds and salt. Bake for 5-6 minutes or until golden brown. After 5 minutes they will brown quickly, so keep an eye on them so they don't burn.

If you are baking another batch, you will want to reduce to cooking time to 4 minutes. The pan and oven are already hot which will help to brown the won tons quickly.

If you are making 24 or more you will need to double or triple your ingredients.

These are excellent with any Asian dish or as an appetizer cracker with different spreads like Sun-Dried Tomato or Butter Bean Spreads found on this, Carole's Creations, website.