



Baked Won Ton Cups

16 Won ton skins (3-1/4 inch square)

About 2 Tablespoons olive oil

- 1) Lightly brush one side of each won ton skin with oil.
- 2) Center each square, oiled side down, on a muffin cup (1-1/4 inch across bottom).
- 3) Gently press skin down to line cup smoothly.
- 4) Bake in a 350 degree oven until rims of won ton skins are golden and crisp, 8-10 minutes.
- 5) Lift from pan, allow to cool and fill.



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