

# Crab Rangoon 3

written by The Recipe Exchange | April 3, 2016

## **Ingredients**

1 brick (8 oz) Regular Cream Cheese, at room temperature  
2 oz crab meat or 2 sticks imitation crab meat (finely diced)  
1 tablespoon powdered sugar  
Pinch of salt  
20 wonton wrappers  
Oil, for deep frying

## **Directions**

Mix all the cream cheese, crab meat, sugar, and salt in a bowl. Stir to blend well. Place about 1 tablespoon of the cream cheese filling in the middle of a wonton wrapper. Dab some water on the outer edges of the wonton wrapper and fold the two ends of the wrapper together. Fold the other two ends to make a tiny parcel pictured below. Pinch to seal tight and make sure that there is no leakage.

Heat up a pot of oil for deep-frying and fry the crab rangoon until golden brown. Dish out with a strainer or slotted spoon, draining the excess oil by laying the crab rangoon on a dish lined with paper towels. Let the crab rangoon cool down a bit before serving them with sweet and sour sauce.