

# Wonton Fruit Cups

**Prep time:** 25 min.

**Start to finish:** 45 min.

**Makes:** 12 fruit cups

**Ingredients/components:**

24 wonton wrappers

2 tablespoons butter or margarine, melted

1/3 cup strawberry fruit spread

1 ½ cups lemon yogurt

1 ¼ cups fresh blueberries, blackberries, strawberries, and/or raspberries

**Directions:**

1. Preheat the oven to 350 degrees F.
2. Using a muffin pan(s), line each cup with a wonton wrapper. Brush wonton wrappers with a little butter/margarine. Place a second wrapper diagonally on top of each of the first ones, making sure that the points of the wrappers make sides to the cup. Brush second wrapper with a little butter/margarine. Bake 10 minutes, or until golden brown. Cool. Remove them from pan.
3. Spoon about 1 teaspoon of the fruit spread into each wonton shell.
4. Place yogurt in a medium bowl and fold in 1 cup berries. Spoon yogurt mixture evenly into wonton shells. Top with remaining 1/4 cup berries.

