

Air Fryer Caramel Apple Wontons: Crispy, Sweet & Easy Dessert

Air Fryer Caramel Apple Wontons



OVEN
375°F

TIME
3-4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 large apples, peeled, cored, and finely diced (Honeycrisp, Granny Smith, or Fuji work well)
1 tablespoon unsalted butter
1/4 cup brown sugar, packed
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 cup chopped walnuts or pecans (optional, but highly recommended for crunch)
24 wonton wrappers (found in the refrigerated section near tofu or produce)
Cooking spray or oil for spraying the air fryer basket and wontons
Caramel sauce (store-bought or homemade)
Powdered sugar (optional, for dusting)
Vanilla ice cream (optional, for ultimate indulgence)

Swaps and Notes:

Apples: Choose firm, crisp apples that hold their shape well when cooked. Granny Smith will offer a tarter contrast, while Honeycrisp or Fuji will be sweeter.

Nuts: Walnuts and pecans add a lovely texture and nutty flavor, but you can omit them if you prefer.

Toasted almonds or even a sprinkle of granola could also work.

Spices: Feel free to adjust the amounts of cinnamon and nutmeg to your taste. A tiny pinch of ground

cloves or allspice could also be added for more depth.

Wonton Wrappers: Ensure your wonton wrappers are fresh and pliable. Keep them covered with a damp paper towel while assembling to prevent them from drying out.

Caramel Sauce: A good quality store-bought caramel sauce is perfectly fine for convenience, but homemade caramel takes it to the next level.

Instructions:

Prepare the Apple Filling: In a skillet, melt the unsalted butter over medium heat.

Add the diced apples and cook for 3-4 minutes until they are slightly softened.

Stir in the brown sugar, ground cinnamon, ground nutmeg, and salt. Continue to cook for another 2-3 minutes until the apples are tender and nicely caramelized, and the liquid has thickened.

Remove from heat and stir in the chopped walnuts or pecans, if using. Let the apple filling cool slightly before assembling the wontons. This prevents the hot filling from tearing the wrappers.

Assemble the Wontons: Lay out one wonton wrapper on a clean, dry surface. Keep the remaining wrappers covered with a damp towel to prevent them from drying out.

Place about 1 tablespoon of the cooled apple filling in the center of the wrapper.

Moisten all four edges of the wrapper with water using your finger. This creates a seal.

Fold the wrapper diagonally over the filling to form a triangle. Press the edges firmly to seal, ensuring there are no air pockets and the filling is fully enclosed. You can use a fork to crimp the edges for a decorative seal. Repeat with the remaining wrappers and filling.

Air Fry the Wontons: Preheat your air fryer to 375°F (190°C).

Lightly spray or brush the air fryer basket with cooking oil.

Arrange the filled wontons in a single layer in the air fryer basket, ensuring there is space between each wonton for proper air circulation. Do not overcrowd the basket; cook in batches if necessary.

Lightly spray the tops of the wontons with cooking spray. This helps them crisp up and turn golden.

Air fry for 5-6 minutes, flipping halfway through (around the 3-minute mark), until the wontons are beautifully golden brown and crispy.

Serve: Remove the crispy caramel apple wontons from the air fryer and let them cool on a wire rack for a few minutes. This allows them to crisp up further.

Drizzle generously with caramel sauce and dust with

powdered sugar, if desired.

Serve warm as a delicious dessert, optionally with a scoop of cold vanilla ice cream for an irresistible contrast!

DIRECTIONS

1. Follow these detailed steps to create the perfect Air Fryer Caramel Apple Wontons:
2. Prepare the : Apple Filling: In a skillet, melt the unsalted butter over medium heat.
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16. Drizzle generously with caramel sauce and dust with powdered sugar, if desired.
17. Serve warm as a delicious dessert, optionally with a scoop of cold vanilla ice cream for an irresistible contrast!
18. Tips for Success: Seal Firmly: Ensure the wonton wrappers are sealed very well. Any open gaps can cause the filling to leak out during cooking.
19. Don't : Overfill: Resist the urge to overfill the wontons. Too much filling makes them hard to seal and can lead to bursting.
20. Single : Layer: Always cook wontons in a single layer in the air fryer. This ensures even cooking and crispiness. Cook in batches if needed.
21. Cool : Filling: Let the apple filling cool slightly before assembling the wontons. Hot filling can make the wrappers soggy or cause them to tear.
22. Customize: Feel free to customize the filling by adding raisins, dried cranberries, a pinch of lemon zest, or different nuts.
23. Serving : Variations: Experiment with different sauces like chocolate sauce, a dollop of whipped cream, or a dusting of cinnamon sugar for serving.
24. Serving Suggestions and Pairings: These Air Fryer Caramel Apple Wontons are a delightful treat on their own, but they truly shine when served warm with a drizzle of caramel sauce and a scoop of vanilla ice cream. They're perfect for fall gatherings, a cozy night in, or as a fun, quick dessert for any occasion. For other delicious apple-themed treats, you might love my These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form or my quick and easy These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick.
25. Storage and Leftover Tips: These wontons are best enjoyed fresh, but if you have leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To re-crisp them, pop them back into the air fryer at 350°F (175°C) for a few minutes until heated through and crispy again. You can also assemble and freeze uncooked wontons on a baking sheet until solid, then transfer them to a freezer-safe bag for up to 1 month. Air fry from frozen, adding a few minutes to the cooking time.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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