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 1/2 cups lemon yogurt
1 1/4 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.

Source: eatbetteramerica.com