



Fried Chocolate Moose

1 package wonton wrappers

1 Jar [Chocolate Moose](#)

1 egg, beaten
Canola Oil

1 Jar [Strawberry-Raspberry Conserve](#)

In a large heavy saucepan heat 2 inches of oil to 350 degrees.

On your work surface, place one wonton wrapper. Brush all edges of the wrapper with beaten egg. Drop 1 teaspoon of Chocolate Moose in the center of the wrapper and fold the wrapper diagonally in half over the moose. Press edges with your finger to seal completely. Repeat until all wrappers are used.

Drop wontons carefully in oil in small batches and cook for 45 seconds on each sides (until golden brown). Drain on paper towels and serve with Strawberry-Raspberry Conserve.

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