



Candied Jalapeno Popper Wonton Cups



These Jalapeño Popper Wonton Cups are loaded with bacon, jalapeños, cream cheese, cheddar cheese, and sour cream....all in a crispy wonton shell! The perfect party or game day appetizer!

Ingredients

- 12 wonton wrappers
- 4 oz. cream cheese, softened
- 1/2 c. sour cream
- 12 oz. bacon, cooked & crumbled (reserve 2 Tbsp.)
- 1 c. shredded cheddar cheese, reserve 2 Tbsp.
- 2-3 oz. [Linda's Hot Stuff](http://lindashotstuff.com) Candied Jalapeños, chopped

Instructions

1. Preheat oven to 350 degrees.
2. Spray muffin pan with cooking spray.
3. Place one wonton wrapper in each muffin cup; bake 10 minutes or until lightly browned.
4. Remove from oven and cool slightly.
5. In a medium-sized mixing bowl, stir together cream cheese, sour cream, bacon, cheddar cheese, and chopped jalapeños.
6. Spoon filling into wonton cups, then sprinkle with reserved bacon and cheese.
7. Return to oven and bake for an additional 8-10 minutes, until wontons are golden brown