

## Easy Cream Cheese Rangoon

***8 OZ. CREAM CHEESE (ROOM TEMP.)***

***1/4 CUP SUGAR***

***1 GREEN ONION (GREENS ONLY, DICED)***

***1 EGG FOR EGG WASH***

***PACKAGE OF EGG ROLL WRAPPERS***

Mix cream cheese & sugar until nice and creamy. I used an electric mixer, but a fork could be used. Add green onion & mix until well blended.

Cut egg roll wrapper into 4 squares. Use egg wash and wet two sides of wrappers. Place filling in center of each wrapper. Fold wrapper over into a triangle as shown in video. Fry in hot oil flipping once one side is lightly browned. Take out when golden brown and place on a cooling rack.

Serve with your favorite dipping sauce immediately.

OPTION: If making these for a special occasion the addition of sweet crab meat (1/4 cup) could be added. If you add the crab meat, omit the sugar, or at least cut it down to 1/8 cup.