**Cream Cheese Rangoons**

**Ingredients**

* 4 ounces cream cheese , softened
* 3 tablespoons scallions (green onion) , minced
* 1/4 teaspoon garlic powder
* 12 wonton wrappers

**Instructions**

1. In a small bowl mix the cream cheese, scallions and garlic powder together.
2. Preheat oil in a deep fryer
3. Put 1 tablespoon in a middle of a wonton wrapper and with your finger add water to the edges.
4. Push the four centers of each side into the middle and press them together.
5. Once the middle is connected from all four sides connect the little wings coming out from the middle
6. Let sit while you make all the wontons and when you start to fry, begin with the wontons you made first, they'll be the driest.
7. You aren't cooking anything to a specific temperature for food safety reasons, so just cook until golden brown