



Air-Fryer PB Cup Dumplings



1/3 of recipe (2 dumplings): 76 calories, 2g total fat (1g sat. fat), 60mg sodium, 12g carbs, <0.5g fiber, 5g sugars, 2g protein

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Prep: 5 minutes **Cook:** 5 minutes



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Ingredients

3 [Reese's Peanut Butter Cups Miniatures](#)
6 [gyoza/potsticker \(or wonton\) wrappers](#)
Optional topping: powdered sugar

Directions

Cut each Reese's Peanut Butter Cup Miniature in half, for a total of 6 pieces.

Top one wrapper with one peanut butter cup piece. Moisten the edges with water and fold wrapper in half, enclosing the candy. Press firmly on the edges to seal. Repeat to make 5 more dumplings.

Spray an [air fryer](#) with non-aerosol nonstick spray. Place dumplings in the air fryer, and spray with nonstick spray.

Set air fryer to 360°F. Cook until golden brown and crispy, about 5 minutes.

MAKES 3 SERVINGS

HG Ingredient Tip: Find gyoza/potsticker wrappers stocked with the tofu in the refrigerated section of the supermarket. If you can't find 'em, use wonton wrappers.

Oven Alternative: Bake at 350°F until crispy, 8–10 minutes.

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