



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

[Click for WW Points® value*](#)

WW Points® value 3*

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



More: [Dessert Recipes](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [30 Minutes or Less](#)

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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.