

15-Minute S'mores Crescent Rolls - Sweet, Sticky, and So Simple

No smoke. No mess. Just pure s'mores bliss in a soft, flaky crescent roll.



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 tube crescent roll dough
1/2 cup mini marshmallows
1/2 cup chocolate chips or small chocolate bar pieces
1/4 cup crushed graham crackers
1 tbsp butter, melted (optional, for brushing)
Extra graham cracker crumbs or chocolate drizzle for topping (optional)

Optional Swaps & Tips:

Chocolate Chips: Use milk, semi-sweet, or dark depending on your mood.

Marshmallows: Mini size melts best, but you can tear up large ones.

Add Peanut Butter: A little spread on the dough before rolling = next-level treat.

Nut-Free?: Stick with basic ingredients-these are already a hit without add-ons!

Instructions:

Preheat Oven to 375°F (190°C). Line a baking sheet with parchment for easy cleanup.

Unroll Crescent Dough: Separate into 8 triangles.

Add the Good Stuff: Sprinkle each triangle with chocolate chips, mini marshmallows, and crushed graham crackers-leave a little space near the edges.

Roll 'Em Up: Starting at the wide end, gently roll each crescent toward the point.

Optional Butter Brush: For a golden finish, brush tops with melted butter and a pinch of graham crumbs.

Bake for 10-12 minutes, or until puffed and golden brown.

Cool Slightly: Let sit for 2-3 minutes (they'll be hot and gooey inside!).

Top & Serve: Drizzle with melted chocolate or a dusting of graham crumbs if desired. Enjoy warm.

Tips for Success:

Don't overfill! A little goes a long way-too much and the goo will escape.

Place seam-side down on the baking sheet to help them hold shape.

For even more s'mores vibes, serve with a glass of cold milk or a mug of cocoa.

Want that signature toast? Pop under the broiler for 30 seconds for marshmallow browning.

Serving Suggestions and Pairings:

Pair with a refreshing glass of Blueberry Lemonade to balance out all that gooey sweetness.

Serve alongside This Brownie Batter Dip for a chocolate-lover's dream dessert board.

For a no-bake s'mores moment, make This S'mores Bark and let guests compare both versions.

Need more fun for the family? Try These Campfire Cones for a kid-friendly companion to the crescent rolls.

Round out your dessert night with These Chocolate Chip Cookie Bites for variety and extra smiles.

Storage and Reheating:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Pop in the toaster oven or air fryer for 3-5 minutes at 325°F to restore that flaky texture.

Freezing Not Recommended: These are best enjoyed fresh or next-day.

DIRECTIONS

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2. **Unroll :** Crescent Dough: Separate into 8 triangles.
3. **Add the :** Good Stuff: Sprinkle each triangle with chocolate chips, mini marshmallows, and crushed graham crackers-leave a little space near the edges.
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9. **Tips for Success:** Don't overfill! A little goes a long way-too much and the goo will escape.
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12. Want that signature toast? Pop under the broiler for 30 seconds for marshmallow browning.
13. **Serving Suggestions and Pairings:** These rolls are perfect straight from the oven, but here's how to elevate the experience:
14. Pair with a refreshing glass of : Blueberry Lemonade to balance out all that gooey sweetness.
15. Serve alongside : This Brownie Batter Dip for a

chocolate-lover's dream dessert board.

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22. More Recipes You'll Love: These Campfire Cones Are My Favorite Mess-Free Way to Enjoy S'mores
23. This S'mores Bark Is My Favorite No-Campfire Treat for Anytime Cravings
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/15-minute-smores-crescent-rolls-sweet-sticky-and-so-simple/>