

Deep-Fried Marshmallows - Gooney, Golden Carnival-Style Fun at Home

Deep-Fried Marshmallows ?



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

12 large marshmallows
1 cup all-purpose flour
1 teaspoon baking powder
... teaspoon salt
1 cup milk
1 large egg
1 teaspoon vanilla extract
Vegetable oil (for frying)
Powdered sugar (for dusting)

Instructions:

Tips for Success:

Don't overfry: These cook fast-stay close and turn them quickly.

Use large marshmallows: Mini ones are harder to handle and melt too fast.

Batter too thick? Add a splash of milk. Too thin? Add a bit more flour.

Pair with a dip: Try chocolate ganache or raspberry sauce for extra flair-like dressing up Chocolate Oreo Hearts.

Serving Suggestions:

Fresh strawberries or banana slices

A scoop of vanilla or chocolate ice cream

Crushed graham crackers for a "fried s'mores" vibe

A whimsical spread alongside Unicorn Poop Bark

Storage & Reheating:

Storage: Store uncoated marshmallows in an airtight container for up to 24 hours.

Reheat: Air fry or oven reheat at 350°F for 3-4 minutes. Don't microwave-they'll melt too much.

More Recipes You'll Love:

S'mores Bark

Hot Chocolate Cookie Cups

Unicorn Poop Bark

Chocolate Oreo Hearts

Edible Cookie Dough

Final Thoughts:

DIRECTIONS

1. **1. Make the Batter:**In a mixing bowl, whisk together the flour, baking powder, and salt. Add milk, egg, and vanilla extract. Stir until smooth. Let the batter rest for 5 minutes.
2. **2. Heat the Oil:**Pour vegetable oil into a deep skillet or saucepan (about 2 inches deep). Heat over medium until the temperature reaches 350°F (175°C). Use a candy thermometer for accuracy.
3. **3. Coat the Marshmallows:**Skewer each marshmallow with a toothpick or fork. Dip into the batter, coating fully and shaking off excess.
4. **4. Fry Until Golden:**Carefully place one or two marshmallows at a time into the hot oil. Fry for 15-20 seconds, turning until golden brown and crispy. Remove with a slotted spoon and drain on a paper towel-lined plate.
5. **5. Dust and Serve:**While still warm, generously dust the marshmallows with powdered sugar. Serve immediately for best texture.
6. **Tips for Success:** Don't overfry: These cook fast-stay close and turn them quickly.
7. **Use large marshmallows:** Mini ones are harder to handle and melt too fast.
8. **Batter too thick?** Add a splash of milk. **Too thin?** Add a bit more flour.
9. **Pair with a dip:** Try chocolate ganache or raspberry sauce for extra flair-like dressing up Chocolate Oreo Hearts.
10. **Serving Suggestions:** Serve your deep-fried marshmallows with:

11. Fresh strawberries or banana slices
12. A scoop of vanilla or chocolate ice cream
13. Crushed graham crackers for a "fried s'mores" vibe
14. A whimsical spread alongside : Unicorn Poop Bark
15. Storage & Reheating: Honestly, these are best eaten fresh! But if you have leftovers:
16. Storage: Store uncoated marshmallows in an airtight container for up to 24 hours.
17. Reheat: Air fry or oven reheat at 350°F for 3-4 minutes. Don't microwave-they'll melt too much.
18. More Recipes You'll Love: Love goeey, whimsical sweets? Try these next:
19. S'mores Bark
20. Hot : Chocolate Cookie Cups
21. Unicorn : Poop Bark
22. Chocolate : Oreo Hearts
23. Edible : Cookie Dough
24. Final Thoughts: These Deep-Fried Marshmallows are the kind of magical, messy fun that reminds us how joyful dessert should be. They're crispy, creamy, nostalgic, and ready in minutes. Perfect for kids, parties, or that one friend who always wants to fry everything.
25. If you give them a try, tag @ChefManiac or drop a comment-we'd love to see how golden yours turned out! ??

TIPS FOR SUCCESS

Don't overfry: These cook fast-stay close and turn them quickly.

Use large marshmallows: Mini ones are harder to handle and melt too fast.

Pair with a dip: Try chocolate ganache or raspberry sauce for extra flair-like dressing up Chocolate Oreo Hearts.

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

Original recipe: <https://chefmaniac.com/deep-fried-marshmallows-goeey-golden-carnival-style-fun-at-home/>