

Campfire S'mores Stuffed French Toast Bombs You'll Dream About

Ready to relive your favorite campfire memory-but without the firepit? These



TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

8 slices of sandwich bread (white, brioche, or challah work best)

1 cup chocolate chips (semi-sweet or milk chocolate)

1 cup mini marshmallows

2 eggs

1 cup milk

½ cup unsalted butter, melted (for frying)

? Ingredient Tips & Swaps:

Bread: Thicker, softer bread like brioche holds up better to stuffing and soaking.

Chocolate: Use chocolate bars, chips, or even Nutella!

Marshmallows: Mini marshmallows melt more evenly, but you can slice large ones if needed.

Milk: Whole milk = richest flavor, but almond or oat milk work too.

??? Step-by-Step Instructions:

1 Prep the Skillet:

2 Make the Egg Wash:

3 Stuff the Bread:

4 Dip & Cook:

5 Serve Warm:

? Tips for Success:

Seal the edges well-this prevents all that delicious filling from escaping.

Cook low and slow for maximum melt without burning the outside.

Serve immediately-they're best fresh off the skillet when the chocolate is lava-like.

? Serving Suggestions & Pairings:

? A strong cup of coffee or hot cocoa

? Cold milk for that classic s'mores feel

? Fresh berries on the side for contrast

? A scoop of vanilla ice cream if you're going full dessert mode

S'mores Bark - no fire needed

Hot Chocolate Cookie Cups - winter's best treat

Chocolate Chip Cookie Bites - for a quick snack

Edible Cookie Dough - no oven, no rules

No-Bake Monster Cookie Energy Balls - sweet snack fix

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 2 days.

Reheat: Toast in a skillet or air fryer to re-crisp the outside and melt the middle.

Freezer: Assemble but don't cook-freeze for up to 1 month. Cook from frozen, adding a few minutes.

DIRECTIONS

1. Prep the Skillet: Heat a nonstick skillet over medium heat. Add a little melted butter.
2. Make the Egg Wash: In a shallow bowl, whisk together eggs and milk until fully combined.
3. Stuff the Bread: Lay out your 8 bread slices. On 4 of them, sprinkle chocolate chips and mini marshmallows-leave a little border.
4. Top with the remaining bread slices and press the edges together to seal. (Optional: use a fork to crimp the edges or trim crusts to help lock it in.)
5. Dip & Cook: Dip each sandwich into the egg mixture, coating both sides. Add to the hot skillet with melted butter. Cook 2-3 minutes per side, pressing gently with a spatula until golden brown and the insides are gooey.
6. Serve Warm: Cut in halves or quarters and serve immediately. Optional: dust with powdered sugar or drizzle with syrup for extra drama.
7. ? Tips for Success: Seal the edges well-this prevents all that delicious filling from escaping.
8. Cook low and slow for maximum melt without burning the outside.
9. Serve immediately-they're best fresh off the skillet when the chocolate is lava-like.
10. ? Serving Suggestions & Pairings: These French toast bombs are pure indulgence-so keep pairings fun and simple:
11. ? A strong cup of coffee or hot cocoa
12. ? Cold milk for that classic s'mores feel
13. ? Fresh berries on the side for contrast

14. ? A scoop of vanilla ice cream if you're going full dessert mode
15. Looking for more cozy, chocolatey fun? Try these:
16. S'mores Bark - no fire needed
17. Hot : Chocolate Cookie Cups - winter's best treat
18. Chocolate : Chip Cookie Bites - for a quick snack
19. Edible : Cookie Dough - no oven, no rules
20. No-Bake : Monster Cookie Energy Balls - sweet snack fix
21. ? Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 2 days.
22. Reheat: Toast in a skillet or air fryer to re-crisp the outside and melt the middle.
23. Freezer: Assemble but don't cook-freeze for up to 1 month. Cook from frozen, adding a few minutes.
24. ? Final Thoughts: These Campfire S'mores Stuffed French Toast Bombs are like breakfast and dessert had a chocolate-covered baby. Whether you're missing summer camp or just want something special on a Saturday morning, this recipe brings the joy and gooey goodness to your plate-no firepit needed.
25. Tried it? Tag @ChefManiac to show us your s'mores magic! And be sure to follow for more wild dessert crossovers, breakfast twists, and crowd-pleasing sweet treats.

TIPS FOR SUCCESS

Seal the edges well -this prevents all that delicious filling from escaping.

Cook low and slow for maximum melt without burning the outside.

Serve immediately -they're best fresh off the skillet when the chocolate is lava-like. ?

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

Original recipe: <https://chefmaniac.com/campfire-smores-stuffed-french-toast-bombs-youll-dream-about/>