

Deep Fried Marshmallows - Gooney, Golden & Totally Addictive

Craving something sweet, melty, and a little over the top?



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 bag large marshmallows
- 1 cup pancake mix
- $\frac{1}{2}$ cup water
- 1 tsp vanilla extract
- 1 cup graham cracker crumbs
- Oil for frying (vegetable or canola)
- Powdered sugar, for dusting (optional)
- Chocolate sauce, for dipping (optional)

DIRECTIONS

1. Heat the Oil: Heat oil in a deep fryer or large heavy-bottomed pot to 375°F (190°C).
2. Make the Batter: In a bowl, whisk together:
3. Pancake mix
4. Water
5. Vanilla extract
6. Mix until smooth and lump-free.
7. Prep the Coating: Place graham cracker crumbs in a shallow bowl.
8. Dip & Roll: One by one:
9. Dip marshmallows into the batter to fully coat.
10. Roll in graham cracker crumbs to add crunch and flavor.
11. Fry: Carefully place coated marshmallows into the hot oil. Fry 30-60 seconds, turning if needed, until golden brown.
12. Drain: Remove with a slotted spoon and place on paper towels to drain excess oil.
13. Serve: Dust with powdered sugar and serve with chocolate sauce for dipping.

TIPS FOR SUCCESS

Use a candy thermometer: Keep oil steady at 375°F for perfect crisping.

Fry in small batches: This prevents the oil temperature from dropping too quickly.

Work quickly: The marshmallows melt fast-just enough to become gooney, not messy.

Flavor Variations S'mores-style: Drizzle with chocolate syrup and sprinkle with mini marshmallows.

