

Deep Fried Marshmallows - Gooey, Golden, and Irresistible

Deep Fried Marshmallows: Crispy, Gooey Bliss in Every Bite



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

20 large marshmallows
1 cup all-purpose flour
1 tablespoon sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 large egg
3/4 cup milk (adjust for consistency)
1 teaspoon vanilla extract
Vegetable oil (for frying)
Powdered sugar, melted chocolate, or caramel sauce (for topping)
Optional: Wooden skewers or toothpicks for dipping

DIRECTIONS

- 1.** Freeze : Marshmallows: Freeze marshmallows for 15-20 minutes to help hold their shape while frying.
- 2.** Make the : Batter: Whisk flour, sugar, baking powder, and salt in one bowl. In another, whisk egg, milk, and vanilla.
- 3.** Combine: Mix wet and dry ingredients until you get a smooth, pancake-like batter. Let it rest while oil heats.
- 4.** Heat : Oil: Bring vegetable oil to 350°F (175°C) in a heavy pot. Test with a drop of batter-it should sizzle and float.
- 5.** Coat and : Fry: Dip marshmallows in batter using skewers or tongs, then fry for 30-45 seconds, turning until golden.
- 6.** Drain and : Garnish: Remove with a slotted spoon, drain on paper towels, and top with powdered sugar or sauce.

SWAPS & NOTES

Use almond or oat milk if you want to make this dairy-free.
Swap vanilla for almond extract for a twist.

Add cinnamon to the batter for extra warmth.

Step-by-Step Instructions Freeze Marshmallows: Freeze marshmallows for 15-20 minutes to help hold their shape while frying.

TIPS FOR SUCCESS

Don't skip the freezing step-it keeps marshmallows from melting too fast.

Fry in small batches to avoid dropping the oil temperature.

Keep your batter slightly thick so it clings well to each marshmallow.

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

Original recipe: <https://chefmaniac.com/deep-fried-marshmallows-goopy-golden-and-irresistible/>