

How to Make Crispy Deep-Fried Marshmallows at Home

To get that perfect golden crust and molten center, you will need:



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

20 large marshmallows: It is vital that these are frozen (see my tips below!).

2/3 cup whole milk: Provides richness to the batter.

1 large egg: Room temperature works best for a smooth emulsion.

... tsp vanilla extract: Just a hint of aromatic sweetness.

1 1/3 cups buttermilk pancake mix: This is the ultimate shortcut for a fluffy, seasoned crust.

Canola oil: For frying (enough to submerge the marshmallows).

Optional Toppings:

- Sifted powdered sugar
- Whipped cream
- Chocolate sauce
- Rainbow jimmie sprinkles

DIRECTIONS

- 1.** Prep the : Marshmallows: Place your marshmallows in the freezer for at least 30 minutes. This is the most important step! If they aren't firm, they will dissolve into the oil before the batter sets.
- 2.** Heat the : Oil: Fill a deep pot or fryer with about 3-4 inches of canola oil. Heat to 375°F. Use a kitchen thermometer to ensure accuracy; if the oil is too cool, the batter will be greasy.
- 3.** Whisk the : Wet Ingredients: In a small bowl, whisk together the milk, egg, and vanilla extract until fully combined.
- 4.** Create the : Batter: Place the pancake mix in a larger bowl. Make a well in the center, pour in your milk mixture, and whisk gently. Pro-tip: Keep the batter thick and slightly lumpy-don't over-mix it, or the crust will become tough.
- 5.** Coat: Working in small batches, drop 4-5 frozen marshmallows into the batter. Use your fingers or a fork to ensure they are coated completely.
- 6.** Fry: Carefully drop the coated marshmallows into the hot oil. Fry for about 25-30 seconds per side. They brown very quickly, so stay alert!
- 7.** Drain: Use a slotted spoon to remove the golden-brown puffs and place them on paper towels to drain.
- 8.** Finish and : Serve: While still warm, dust heavily with powdered sugar.

SWAPS & NOTES

The Mix: While I recommend buttermilk pancake mix for that

classic "fair" flavor, you can use a gluten-free pancake mix if needed.

The Oil: If you don't have canola oil, vegetable oil or peanut oil are excellent substitutes due to their high smoke points.

The Marshmallows: Feel free to try flavored marshmallows (like

strawberry or toasted coconut) for a unique spin on the classic.

Step-by-Step Instructions Prep the Marshmallows: Place your marshmallows in the freezer for at least 30 minutes .

TIPS FOR SUCCESS

Freeze, Freeze, Freeze: I cannot stress this enough.

If the marshmallows are room temperature, they will "burst" through the batter and create a sticky mess in your oil.

Small Batches: Only fry a few at a time.

Overcrowding the pot drops the oil temperature, leading to soggy, oily marshmallows rather than crisp ones.

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

Original recipe: <https://chefmaniac.com/how-to-make-crispy-deep-fried-marshmallows-at-home/>