

Deep-Fried S'mores Bombs (Easy Fair-Style Dessert at Home!)

If you love classic campfire s'mores but want to take things to the next level, these



OVEN
375°F

TIME
18 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup graham cracker crumbs
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- 2 eggs, beaten
- 1/4 cup milk
- 12 marshmallows
- 12 pieces chocolate (about the size of a marshmallow)
- Oil for frying
- Powdered sugar, for dusting

DIRECTIONS

1. Prepare the Coating Mix: In a shallow bowl, combine graham cracker crumbs, flour, baking powder, and a pinch of salt. Stir until evenly mixed.
2. Prepare the Egg Wash: In a separate bowl, whisk together the beaten eggs and milk until smooth.
3. Assemble the S'mores Bombs: Using a toothpick, skewer one marshmallow and one piece of chocolate together. Press gently so they stay secure.
4. Coat the Bombs: Dip each marshmallow-chocolate combo into the egg mixture. Then roll thoroughly in the graham cracker mixture until fully coated. For extra crispiness, you can double-dip: egg wash -> crumbs -> egg wash -> crumbs.
5. Heat the Oil: Heat oil in a deep fryer or large heavy-bottomed pot to 375°F (190°C). Use a thermometer for accuracy.
6. Fry in Batches: Carefully place coated bombs into hot oil. Fry 2-3 minutes, or until golden brown and crisp. Avoid overcrowding the pot.
7. Drain & Dust: Remove with a slotted spoon and place on paper towels. Dust generously with powdered sugar before serving.

SWAPS & NOTES

Chocolate: Use milk chocolate for classic flavor, dark chocolate for richness, or even peanut butter cups for a twist.

Marshmallows: Standard large marshmallows work best, but jumbo marshmallows can be cut in half.

Graham Cracker Crumbs: Crush whole graham crackers if you don't have pre-made crumbs.

Oil: Use neutral oils like vegetable or canola for best frying results.

