

S'Mores Crunchwrap Oreos: The Ultimate Dessert Hack

The Ultimate S'Mores Crunchwrap Oreos: A Sweet Twist on a Taco Bell Classic



TIME
3 min

METHOD
Air fryer

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INGREDIENTS

Large Flour Tortillas: 4 (Burrito size)

Small Flour Tortillas: 4 (Street taco size, or cut rounds out of large ones)

Oreo Cookies: 8-12 (Regular or Double Stuf)

Mini Marshmallows: 2 cups

Chocolate Chips: 1 cup (Milk or Semi-sweet)

Graham Crackers: 2 sheets, crushed into crumbs

Unsalted Butter: 2 tbsp (for the skillet)

Powdered sugar for dusting

Chocolate syrup for drizzling

Swaps and Notes:

Oreos: If you want to get wild, try Golden Oreos or Peanut Butter Oreos for a different flavor profile.

Tortillas: Make sure your tortillas are at room temperature or slightly warmed; cold tortillas will crack when you try to do the signature crunchwrap fold.

Fruit: A few thin slices of strawberry or banana inside the wrap add a lovely freshness.

Step-by-Step Instructions:

1. Prepare the Base:

2. The Oreo Layer:

3. The Second Marshmallow Layer:

4. The Fold:

5. Toast to Perfection:

6. Final Touches:

Tips for Success:

Low and Slow: Don't crank up the heat. You want the marshmallows and chocolate to melt completely before the outside of the tortilla burns.

The Seam-Side Secret: Always start seam-side down. The weight of the wrap combined with the heat acts as a culinary glue.

Don't Overstuff: It's tempting to put 10 Oreos in there, but if it's too tall, the tortilla won't reach over the top to seal properly.

Serving Suggestions and Pairings:

Nutritional Information (Per Crunchwrap):

Calories: 450 kcal

Total Fat: 18g

Carbohydrates: 68g

Protein: 5g

Sugar: 32g (Note: These are an indulgence! Perfect for a weekend treat.)

Storage and Leftover Tips:

More Recipes You Will Love:

Crockpot Nacho Dip - The ultimate savory appetizer for your next gathering.

Sheet Pan Quesadillas - Master the savory version of the fold!

DIRECTIONS

- 1. Prepare the Base:** Lay a large flour tortilla on a flat surface. In the center of the tortilla, spread a small handful of mini marshmallows and about a tablespoon of chocolate chips. Stay within the size of your "small" tortilla.
- 2. The Oreo Layer:** Place two or three Oreo cookies directly on top of the marshmallows. This acts as the "crunch" layer-similar to the tostada shell in a savory crunchwrap. Sprinkle some crushed graham cracker crumbs over the Oreos.
- 3. The Second Marshmallow Layer:** Add another layer of mini marshmallows and chocolate chips on top of the Oreos. This ensures that the "glue" (the melted marshmallow) is on both sides of the cookies.
- 4. The Fold:** Place a small flour tortilla directly over the pile of sweets. Start folding the edges of the large tortilla up and over the small one, working in a circle to create pleats. You should end up with a hexagonal shape that is completely sealed.
- 5. Toast to Perfection:** Heat a skillet over medium-low heat and add a bit of butter. Carefully place the crunchwrap seam-side down in the pan. This "seals" the folds so it doesn't fall apart. Cook for 2-3 minutes until golden brown, then flip and cook for another 2 minutes.
- 6. Final Touches:** Remove from the heat and let it sit for one minute so the internal chocolate doesn't burn your tongue. Dust with powdered sugar or graham cracker crumbs before slicing in half.
- 7. Tips for Success:** **Low and Slow:** Don't crank up the heat. You want the marshmallows and chocolate to melt completely before the outside of the tortilla burns.

8. The : Seam-Side Secret: Always start seam-side down. The weight of the wrap combined with the heat acts as a culinary glue.
9. Don't : Overstuff: It's tempting to put 10 Oreos in there, but if it's too tall, the tortilla won't reach over the top to seal properly.
10. Serving Suggestions and Pairings: These are rich, so they are perfect for sharing. I love serving these as the "grand finale" after a fun family meal of Sheet Pan Quesadillas or a Mexican Chicken and Rice Casserole. If you're hosting a brunch, these are a fun "dessert course" following a savory One Pan Breakfast Bake.
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12. Total : Fat: 18g
13. Carbohydrates: 68g
14. Protein: 5g
15. Sugar: 32g (Note: These are an indulgence! Perfect for a weekend treat.)
16. Storage and Leftover Tips: These are absolutely best eaten fresh while the center is gooey. However, if you have leftovers, you can store them in the fridge for 24 hours. Reheat them in an air fryer or a dry skillet to bring back the exterior crunch-avoid the microwave, as it will make the tortilla chewy.
17. More Recipes You Will Love: If you love creative sweets and easy party food, you have to try these:
18. Crockpot : Nacho Dip - The ultimate savory appetizer for your next gathering.
19. Sheet : Pan Quesadillas - Master the savory version of the fold!
20. Mexican : Chicken and Rice Casserole - A cozy, one-pan dinner for busy nights.
21. Final Thoughts: The S'Mores Crunchwrap Oreo is proof that you don't need a campfire to enjoy the best flavors of summer. It's a fun, kid-friendly (and adult-adored) recipe that brings a bit of whimsy to the kitchen.
22. What's your favorite Oreo flavor to use? I think the Mint Oreos would make a great "Grasshopper" version of this! Let me know your ideas in the comments. Don't forget to follow ChefManiac for more creative kitchen hacks!

SWAPS & NOTES

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Fruit: A few thin slices of strawberry or banana inside the wrap add a lovely freshness.

Prepare the Base Lay a large flour tortilla on a flat surface.

TIPS FOR SUCCESS

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You want the marshmallows and chocolate to melt completely before the outside of the tortilla burns.

The Seam-Side Secret: Always start seam-side down.

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

Original recipe: <https://chefmaniac.com/smores-crunchwrap-oreos-the-ultimate-dessert-hack/>