

## S'mores Crunchwrap: The Goopy, Crispy Dessert Mashup You Need to Try

If there's one dessert that knows how to make an entrance, it's this



**TIME**  
**2 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

For the S'mores Crunchwraps:

- 4 large flour tortillas
- 4 cups mini marshmallows
- 4 milk chocolate bars (2 ounces each, such as Hershey's)
- 8 graham crackers, broken into whole squares
- 1 tablespoon butter, plus more as needed for frying
- 1 1/2 cups cinnamon-sugar, store-bought or homemade

### DIRECTIONS

- 1.** Assemble the crunchwraps: Lay one tortilla flat on a clean work surface. In the center, place about 1 cup of mini marshmallows. Top with two graham cracker squares, then place one chocolate bar over the graham crackers.
- 2.** Fold the tortilla: Gently lift the edges of the tortilla and fold them inward over the filling, pleating as you go to enclose everything in the center. Flip the wrap over so the pleated side is facing down.
- 3.** Fry until crisp and golden: Heat a nonstick skillet over medium-high heat and melt about 1 tablespoon of butter. Place one crunchwrap seam side down in the pan. Cook for about 2 minutes, until golden brown, then flip and cook for another 3 minutes, or until both sides are crisp and the filling is warm and melty.
- 4.** Coat in cinnamon-sugar: As soon as the crunchwrap comes out of the skillet, transfer it to a plate or shallow dish filled with cinnamon-sugar. Toss or press gently so both sides are evenly coated.
- 5.** Repeat and serve: Repeat with the remaining ingredients, wiping out the skillet and adding fresh butter as needed between batches. Cut each crunchwrap in half and serve warm for the ultimate goopy center.

### SWAPS & NOTES

This dessert is simple by design, but there's still room to make it your own.

Flour tortillas: Large tortillas are essential here so you can fully fold and seal the filling.

Mini marshmallows: These melt more evenly than large marshmallows and help create that gooey center.

Milk chocolate bars: Classic s'mores flavor starts here, but you can also use dark chocolate or cookies-and-cream bars for a different twist.

## TIPS FOR SUCCESS

A few simple tips will help you get the best possible texture and flavor: Don't overfill the tortillas or they may tear while folding.

Keep the filling centered so the wrap seals more easily.

Cook seam side down first so the folds stay closed.

Use medium to medium-high heat, but don't let the skillet get too hot or the tortilla may brown before the inside melts.

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

Original recipe: <https://chefmaniac.com/smores-crunchwrap-the-gooey-crispy-dessert-mashup-you-need-to-try/>