



Air Fried S'mores Brownies are a delicious mashup of classic campfire s'mores and rich, [fudgy brownies](#). Instead of using a conventional oven, this dessert is baked in an air fryer, which results in a perfectly crispy exterior and a gooey center that dreams are made of.

Layered with graham crackers, brownie batter, and perfectly toasted marshmallows, Air Fried S'mores Brownies offer that nostalgic flavor of s'mores with a brownie twist—without needing a campfire. The best part? They're quick to make and perfect for satisfying sweet cravings in minutes.

Ingredients You Need for Air Fried S'mores Brownies

Here's a list of ingredients you'll need to whip up these irresistible brownies:

- **1 packet of graham crackers** (about 8 full sheets)
- **1 cup of brownie mix** (or your favorite homemade recipe)
- **1 large egg** (if using boxed brownie mix)
- **6 tablespoons of oil**
- **2-3 tablespoons of water**
- **Marshmallows** (regular or mini-sized)
- Optional toppings like chocolate chips, caramel drizzle, or crushed pretzels for an extra crunch.

Ensure you also have parchment paper and a small square or round air fryer-safe baking tin to fit into your air fryer.

How to Make Air Fried S'mores Brownies: A Step-by-Step Guide

Step 1: Prep Your Air Fryer

- Preheat your air fryer to 320°F (160°C).
- Line your air fryer-safe tin with parchment paper to prevent sticking.

Step 2: Layer the Graham Crackers

Place a layer of graham crackers on the bottom of the tin, breaking them as needed to create full coverage.



Step 3: Mix the Brownie Batter

Follow the instructions on your brownie mix box, combining it with oil, egg, and water. If you're going for a homemade version, mix your ingredients until smooth and lump-free.

Step 4: Layer and Assemble

- Pour half of the brownie batter over the graham crackers and spread it evenly.
- Add a layer of marshmallows on top of the batter. You can add a few chocolate chips here as well for extra chocolatiness!
- Pour the remaining brownie batter on top to cover the marshmallow layer.

Step 5: Air Fry to Perfection

Place the tin carefully into the preheated air fryer. Bake for 12-15 minutes, checking around the 10-minute mark. The edges should look set, and the middle should have a soft but not overly gooey texture.

Step 6: Toast the Marshmallows

For that golden-brown, campfire-like finish, add an extra layer of marshmallows on top and air fry for an additional 2 minutes.

Step 7: Cool and Enjoy

Allow the brownies to cool for 5-10 minutes before slicing. This will make cutting easier and prevent oozing marshmallows from sticking too much.

Tips for Perfecting Air Fried S'mores Brownies Every Time

- **Don't Overfill:** Air fryers are smaller than ovens, so avoid pouring too much batter to prevent spilling and uneven baking.
- **Check the Cooking Time:** Air fryer models can vary in power. Keep an eye on the brownies to avoid burning them.
- **Use Room Temperature Ingredients:** This ensures a smoother batter and even cooking.
- **Cut with a Hot Knife:** Run your knife under hot water before slicing for cleaner cuts



through the marshmallow layer.

Why Choose an Air Fryer for Baking S'mores Brownies?

Air fryers are more than just a gadget—they're a game-changer for convenience and flavor. Here's why they shine for a dessert like S'mores Brownies:

- **Speed:** Air fryers cook faster than traditional ovens, perfect for when your sweet tooth strikes.
- **Crispy and Goopy Texture:** The forced air circulation provides crisp edges while keeping the inside melt-in-your-mouth soft.
- **Energy-Efficient:** Use less electricity compared to heating a full-size oven.

Creative Variations of Air Fried S'mores Brownies

- **Peanut Butter S'mores Brownies:** Swirl in peanut butter or top with Reese's pieces.
- **Salted Caramel:** Add a drizzle of caramel sauce and a pinch of sea salt.
- **Nutty Brownies:** Mix in chopped pecans, almonds, or walnuts.
- **Gluten-Free Version:** Use gluten-free brownie mix and graham crackers for a celiac-friendly treat.

Air Fried S'mores Brownies vs Traditional Oven-Baked Brownies

Feature	Air Fried S'mores Brownies	Traditional Oven Brownies
Cooking Time	~12-15 minutes	~25-30 minutes
Texture	Crisp edges, gooey center	Uniform, classic brownie texture
Ease of Use	Simple setup, no preheating	Requires oven preheating
Energy Efficiency	High (smaller appliance)	Moderate (full oven capacity)

How to Store and Reheat Air Fried S'mores Brownies

- **Storing:** Place leftovers in an airtight container and keep them at room temperature for up to 3 days or in the fridge for a week.
- **Reheating:** Warm in the air fryer at 300°F (150°C) for 2-3 minutes to restore that gooey texture.



The Best Air Fryers for Baking Desserts Like S'mores Brownies

When it comes to baking desserts in an air fryer, choosing the right appliance can make all the difference. Here are some of the best options to consider:

1. Philips Premium Airfryer XXL

- **Capacity:** Large enough for family-sized portions or batch baking.
- **Key Features:** Rapid Air Technology for even cooking, intuitive digital controls.
- **Why It's Great for Desserts:** Provides consistent heat distribution, perfect for gooey treats like brownies.

2. Ninja Foodi 10-in-1 Air Fryer Oven

- **Capacity:** Versatile and spacious, doubling as a toaster oven.
- **Key Features:** Multiple cooking functions, including bake and air fry.
- **Why It's Great for Desserts:** Offers precise temperature control, ideal for delicate baking recipes.

3. Cosori Pro II Air Fryer

- **Capacity:** Medium-sized, great for smaller households.
- **Key Features:** 12 cooking presets, easy-to-use LED touch controls.
- **Why It's Great for Desserts:** Adjustable settings make it easy to achieve the perfect texture for brownies and other baked goods.

4. Instant Vortex Plus

- **Capacity:** Compact yet efficient, suitable for dessert portions.
- **Key Features:** ClearCook window for monitoring, customizable temperature settings.
- **Why It's Great for Desserts:** Excellent for ensuring even browning without overcooking.

5. Breville Smart Oven Air Fryer

- **Capacity:** Large interior that fits a variety of pans.
- **Key Features:** Super Convection technology, wide temperature range.
- **Why It's Great for Desserts:** Works effectively for baked goods requiring precise and



gentle heat.

Each of these air fryers offers unique features that make it a great choice for whipping up sweet treats like S'mores Brownies. Whether you're focused on capacity, versatility, or precision, there's an option here to meet your baking needs.

Exploring the S'mores Brownie Cupcakes Trend

• What Are S'mores Brownie Cupcakes?

A delightful twist on traditional brownies, these cupcakes combine the rich chocolatey goodness of brownies with the gooey, marshmallowy appeal of classic s'mores.

• Ingredients You'll Need:

- Brownie mix or homemade brownie batter.
- Crushed graham crackers for a crunchy base.
- Marshmallows or marshmallow fluff for the topping.
- Optional toppings like chocolate drizzle or mini chocolate chips.

• Why They're Trending:

- Perfect for satisfying both s'mores and brownie cravings in one bite.
- Easy to make in air fryers due to their quick cooking time and precise heat control.
- Great for parties, holidays, or anytime you want a quick dessert that impresses.

• Tips for Perfect Results:

- Use cupcake liners to make cleanup easy and ensure even cooking.
- Layer the graham crackers at the bottom for a sturdy base.
- Toast the marshmallows slightly for a classic campfire feel.

S'mores Brownie Cupcakes are a fantastic choice for experimenting with your air fryer, blending timeless flavors with modern convenience!

Healthier Dessert Options in an Air Fryer

Want to enjoy s'mores brownies without the guilt? Here's how:

- Replace oil with unsweetened applesauce.
- Use dark chocolate for antioxidants.
- Swap white sugar for coconut sugar or a sweetener like stevia.



Serving Suggestions for Air Fried S'mores Brownies

Pair these decadent treats with:

- A scoop of vanilla ice cream.
- Hot chocolate topped with whipped cream.
- Fresh berries for a refreshing twist.

Common Mistakes to Avoid When Making S'mores Brownies in an Air Fryer

- **Skipping Parchment Paper:** This can lead to stuck-on brownies.
- **Using Too Much Batter:** Overfilling the pan can cause uneven cooking.
- **Ignoring the Cooking Time:** Keep a close eye, as air fryers cook quickly.

Air Fried S'mores Brownies Recipe: From Prep to Perfection

Ingredients You'll Need

- 1/2 cup of all-purpose flour
- 1/3 cup of cocoa powder
- 1/2 teaspoon of baking powder
- 1/4 teaspoon of salt
- 1/3 cup of melted butter or unsweetened applesauce (for a healthier option)
- 1/2 cup of coconut sugar or granulated sugar
- 2 large eggs
- 1 teaspoon of vanilla extract
- 1/2 cup of dark chocolate chips
- 4-5 graham crackers, crushed
- Mini marshmallows for topping

Preparing the Batter

1. **Mix Dry Ingredients:** Combine flour, cocoa powder, baking powder, and salt in a bowl.
2. **Blend Wet Ingredients:** Whisk together melted butter (or applesauce), sugar, eggs,



and vanilla extract in a separate bowl.

3. **Combine Mixtures:** Gradually fold the dry ingredients into the wet mixture until fully incorporated.
4. **Add Chocolate Chips:** Mix in the chocolate chips for extra gooeyness.

Setting Up the Air Fryer

- **Preheat the Air Fryer:** Set it to 325°F (160°C) for 3-5 minutes.
- **Line the Pan:** Use parchment paper or grease the pan to prevent sticking.

Cooking Instructions

1. **Layer the Base:** Place a layer of crushed graham crackers at the bottom of the lined pan.
2. **Pour the Batter:** Add the brownie batter over the graham cracker base, spreading evenly.
3. **Top with Marshmallows:** Sprinkle mini marshmallows on top of the batter.
4. **Cook:** Air fry for 12-15 minutes, checking for doneness by inserting a toothpick (it should come out mostly clean).
5. **Cool and Serve:** Allow the brownies to cool for 5-10 minutes before slicing and serving.

Tips for a Perfect Outcome

- Rotate the pan halfway through cooking for even results.
- Avoid overloading with marshmallows to prevent them from burning too quickly.
- Experiment with toppings like crushed nuts or caramel drizzle for a personalized flair.

Conclusion

Making air fryer brownies is a fun and inventive way to enjoy a classic dessert with a modern twist. This simple method ensures a delicious treat with minimal effort and cleanup. Whether you're indulging on your own or sharing with friends and family, these brownies are sure to impress. Experiment with flavors, have fun with toppings, and savor every gooey, chocolatey bite!



FAQs

1. Can I use a regular oven instead of an air fryer?

Yes, you can adapt this recipe for a conventional oven. Preheat the oven to 350°F (175°C) and bake the brownies for 20-25 minutes or until a toothpick inserted comes out mostly clean.

2. Do I need to preheat my air fryer?

Preheating is not always necessary, but you can do so if your air fryer recommends it. Preheating ensures consistent cooking and may reduce total cooking time.

3. What type of pan should I use?

Opt for a pan that fits comfortably inside your air fryer basket. Silicone, metal, or oven-safe glass pans work well, as long as they're appropriately sized.

4. Can I make this recipe gluten-free?

Absolutely! Substitute the graham cracker base and any other flour-based ingredients with gluten-free alternatives to make this recipe suitable for gluten-sensitive individuals.

5. How do I store leftover brownies?

Store leftover brownies in an airtight container at room temperature for up to 3 days, or refrigerate them for extended freshness. You can also freeze them for up to 3 months – simply thaw at room temperature before enjoying.

6. Can I customize the recipe?

Of course! Feel free to mix in chocolate chips, nuts, or dried fruits into the batter. You can also adjust toppings to suit your preferences, such as adding a sprinkle of sea salt or a drizzle of caramel or peanut butter.