



Air Fryer S'mores are a modern take on the classic campfire [dessert](#) that everyone loves. This fun and easy recipe allows you to enjoy the perfect s'mores any time of the year, without the need for a campfire or outdoor setup. The air fryer makes it possible to achieve the perfect golden-brown marshmallow, melty chocolate, and crunchy graham crackers in just a few minutes.

Whether you're making them for a late-night snack, a quick family dessert, or a creative twist for a gathering, Air Fryer S'mores offer a convenient, fun, and customizable way to indulge in this beloved treat. In this guide, we'll walk you through everything you need to know, from simple recipes to expert tips, ensuring that your Air Fryer S'mores come out perfect every time. Let's dive in!

Easy Steps to Make Classic S'mores in an Air Fryer

Making s'mores in the air fryer is incredibly easy and quick, and it's a fun way to enjoy this classic treat without having to leave home. Whether you're making one or a batch, air fryer s'mores are sure to impress! Let's walk through the step-by-step process.

Ingredients

- 4 graham crackers, broken into halves
- 4 large marshmallows
- 4 pieces of chocolate (milk, dark, or your favorite variety)

Instructions

1. **Prepare the Base:** Break the graham crackers into halves and place them on the air fryer tray or basket. You can use parchment paper if you prefer an easier cleanup.
2. **Add Chocolate:** Place one piece of chocolate on each graham cracker half. You can use any chocolate you like, but milk chocolate or dark chocolate gives the perfect melt.
3. **Top with Marshmallows:** Place one marshmallow on top of the chocolate. Feel free to slightly flatten the marshmallows for an even toast.
4. **Air Fry:** Preheat the air fryer to 350°F (175°C) for a few minutes. Once it's ready, cook the s'mores for 3-4 minutes, or until the marshmallows turn golden and gooey. Keep a close eye on them, as marshmallows can burn quickly.
5. **Complete the S'mores:** Remove the s'mores from the air fryer and place the other half of the graham cracker on top to form a sandwich. Press down gently to help everything meld together.
6. **Serve Immediately:** Serve your s'mores warm, while the chocolate is melty and the



marshmallows are gooey. These s'mores are perfect for a late-night treat or a fun dessert for any occasion.

Cooking Time for Air Fryer S'mores: Key Timing Tips

The cooking time for s'mores in the air fryer is crucial to getting the perfect balance of gooey marshmallow and melted chocolate without overcooking or burning the graham crackers. Here's a helpful guide to cooking times for different types of s'mores:

| S'mores Type | Cooking Time | Air Fryer Temperature |
|------------------------------|--------------|-----------------------|
| Classic S'mores | 3-4 minutes | 350°F (175°C) |
| S'mores Crescent Rolls | 6-7 minutes | 375°F (190°C) |
| S'mores Dip | 5-6 minutes | 350°F (175°C) |
| S'mores with Chocolate Chips | 3-4 minutes | 350°F (175°C) |

Timing Tips

- **Preheat:** Always preheat your air fryer to ensure even cooking. It's a good practice to preheat the air fryer for about 2-3 minutes before cooking the s'mores.
- **Check midway:** Since air fryers vary in cooking times, check the marshmallows halfway through the cooking process. If you're using large marshmallows, you may need to cook them a little longer, but be cautious not to overcook them.
- **Golden Marshmallows:** Aim for marshmallows that are golden brown on the outside and gooey on the inside.

Ideal Temperature for Perfect Air Fryer S'mores

The temperature of the air fryer plays a significant role in how the s'mores will turn out. The best temperature for classic s'mores is **350°F (175°C)**. At this temperature, the marshmallows get that perfect golden brown crust, while the chocolate inside melts without burning the graham crackers.

However, if you're making variations such as s'mores crescent rolls or s'mores dips, you may need to increase the temperature slightly to **375°F (190°C)**. This ensures that the dough becomes crispy and golden while still achieving the gooey marshmallow and chocolate filling.



Step-by-Step Instructions for Ninja Air Fryer S'mores

If you own a Ninja Air Fryer, you can follow these easy steps for making s'mores with this specific model.

Ingredients

- 4 graham crackers, halved
- 4 marshmallows
- 4 pieces of chocolate

Steps

1. **Preheat Your Ninja Air Fryer:** Set the air fryer to 350°F (175°C) and allow it to preheat for about 2-3 minutes.
2. **Assemble the S'mores:** Place the graham cracker halves in the basket, add a piece of chocolate to each, and top with a marshmallow.
3. **Cook:** Put the basket in the air fryer and cook for 3-4 minutes. Watch closely so the marshmallows don't burn. If necessary, pause the cooking process to check how they're progressing.
4. **Assemble and Serve:** Once the marshmallows are golden, take the s'mores out of the air fryer. Place the second graham cracker half on top to complete the sandwich, and enjoy!

Trending Air Fryer S'mores Recipes on TikTok

TikTok has become a hub for fun and creative air fryer recipes, and s'mores are no exception. Below are some of the latest trending recipes you can try out:

1. **Nutella S'mores:** Replace regular chocolate with Nutella for a rich, hazelnut twist. Simply spread a layer of Nutella on the graham crackers and top with marshmallows.
2. **S'mores-Stuffed Waffle Iron:** Some TikTok users are using the air fryer to create a waffle-like crust for s'mores. Try pressing a layer of graham cracker crumbs into a waffle maker, then add marshmallow and chocolate for a crispier treat.
3. **Reese's Peanut Butter Cup S'mores:** Swap out the chocolate for Reese's Peanut Butter Cups for a delicious, peanut-buttery twist on the classic.

These creative recipes are viral for a reason—they're fun to make and share, and they take air fryer s'mores to the next level.



How to Make Air Fryer S'mores Crescent Rolls

If you love flaky, buttery dough, this crescent roll variation of s'mores is perfect for you. Here's how to make air fryer s'mores crescent rolls.

Ingredients

- 1 can of crescent roll dough
- 8 marshmallows
- 8 pieces of chocolate
- Crushed graham crackers for topping

Instructions

1. **Preheat the Air Fryer:** Set the air fryer to 375°F (190°C) for a crispy golden crust.
2. **Prepare the Crescent Rolls:** Unroll the crescent dough and place one marshmallow and one piece of chocolate on each dough triangle. Sprinkle with crushed graham crackers for added texture.
3. **Roll Up the Dough:** Starting at the wide end, roll the dough tightly around the marshmallow and chocolate.
4. **Air Fry:** Place the rolled-up dough in the air fryer basket and cook for 6-7 minutes, or until golden brown and cooked through.
5. **Serve:** These s'mores crescent rolls are perfect for a sweet breakfast or as a fun dessert.

Air Fryer S'mores with Chocolate Chips: A Tasty Twist

If you prefer chocolate chips over traditional chocolate bars, this recipe is for you. The chocolate chips melt into the graham crackers for an extra indulgent treat.

Ingredients

- 4 graham crackers
- 2 tablespoons of chocolate chips
- 4 marshmallows

Instructions

1. **Assemble the S'mores:** Place graham cracker halves on the air fryer basket. Sprinkle chocolate chips on top of each graham cracker half and add a marshmallow on top of



the chips.

2. **Air Fry:** Cook at 350°F (175°C) for 3-4 minutes until the marshmallows are toasted and the chocolate chips have melted.
3. **Finish:** Add the remaining graham cracker halves to complete the s'mores and enjoy.

Crowd-Pleasing Air Fryer S'mores Dip Recipe

This s'mores dip is perfect for parties, gatherings, or whenever you need a fun, shareable dessert. It's easy to make and has that perfect balance of melted chocolate and marshmallow gooeyness.

Ingredients

- 1 cup chocolate chips
- 1 cup mini marshmallows
- Graham crackers for dipping

Instructions

1. **Layer the Ingredients:** Spread the chocolate chips evenly in an air fryer-safe dish. Top with mini marshmallows.
2. **Cook:** Place the dish in the air fryer and cook at 350°F (175°C) for 5-6 minutes until the marshmallows are golden brown and bubbly.
3. **Serve:** Serve with graham crackers or fruit for dipping. This s'mores dip will be the star of any dessert table.

Expert Tips for Making Perfect S'mores in Any Air Fryer

To ensure your s'mores turn out perfectly every time, here are some expert tips:

1. **Preheat Your Air Fryer:** Just like an oven, preheating your air fryer helps ensure even cooking.
2. **Use Parchment Paper:** If you want to avoid sticking and make cleanup easier, line the basket with parchment paper.
3. **Avoid Overloading the Basket:** Make sure there's enough space for the hot air to circulate. Overcrowding the basket can lead to uneven cooking.
4. **Adjust Cooking Time for Different Air Fryers:** Air fryers vary by model, so check your s'mores halfway through and adjust cooking time if necessary.



Comparison Table: Air Fryer S'mores vs Traditional S'mores

| Feature | Air Fryer S'mores | Traditional S'mores |
|-------------------|--------------------|---------------------|
| Setup Time | 2 minutes | 10-15 minutes |
| Cooking Time | 3-4 minutes | 5-10 minutes |
| Indoor Friendly | Yes | No |
| Flavor Variations | Easy to experiment | Limited |
| Cleanup | Minimal | Can be messy |

Common Mistakes to Avoid When Making Air Fryer S'mores

Making Air Fryer S'mores is simple, but there are a few common mistakes that can affect the outcome. Here are some tips on what to avoid:

1. Using Too Much Marshmallow

While it might be tempting to add a generous amount of marshmallow to your s'mores, too much can cause it to overflow during cooking. This can result in a mess in your air fryer basket and unevenly cooked s'mores. Stick to a reasonable portion, ensuring the marshmallow has room to expand without spilling over.

2. Not Preheating the Air Fryer

Preheating the air fryer ensures that your s'mores cook evenly. Without preheating, the marshmallow might cook too slowly, resulting in uneven melting or overcooked chocolate. Always preheat your air fryer for a few minutes before cooking.

3. Overcrowding the Basket

Placing too many s'mores in the air fryer at once can cause them to cook unevenly. Make sure there's enough space between each s'more to allow for proper air circulation. Cook in batches if necessary.

4. Using the Wrong Type of Chocolate

Not all chocolates melt the same. Avoid using chocolate that's too thick or dense, as it may not melt properly. Opt for chocolate bars or chocolate chips that are known to melt easily, like milk chocolate or semi-sweet chocolate.

5. Using Cold Ingredients

If your marshmallows, chocolate, or graham crackers are cold, it can impact how well they cook. Ensure your ingredients are at room temperature for the best results, especially the marshmallows and chocolate, so they melt more easily in the air fryer.

6. Not Checking on the S'mores During Cooking

Air fryers can cook quickly, and s'mores are no exception. It's important to check on your s'mores during the cooking process to ensure they don't burn. Open the air fryer



halfway through cooking to monitor progress and make adjustments if needed.

Conclusion

Air Fryer S'mores are a game-changer for anyone craving the deliciousness of this classic treat but without the hassle of a campfire. They are quick, easy, and customizable to suit your taste preferences. Whether you're preparing a batch for a cozy evening or impressing guests with creative variations, the air fryer makes it possible to enjoy gooey, melty s'mores any time of year. By avoiding common mistakes and following the helpful tips in this guide, you can create the perfect s'mores every time.

Frequently Asked Questions

1. Can I make Air Fryer S'mores without graham crackers?

Yes! If you don't have graham crackers on hand, you can use cookies, biscuits, or even a slice of cake as a base. Just make sure it's something that will hold up well to the marshmallow and chocolate.

2. Can I use dark chocolate for Air Fryer S'mores?

Absolutely! If you prefer dark chocolate, feel free to use it. Dark chocolate adds a slightly richer, more intense flavor that pairs well with the sweetness of the marshmallow.

3. How do I make Air Fryer S'mores for a crowd?

To make s'mores for a crowd, prepare several batches and keep them warm in the oven at a low temperature (around 200°F). You can also make large trays of s'mores dip, which is great for serving groups.

4. Can I add other toppings to my Air Fryer S'mores?

Yes! Get creative with your s'mores by adding toppings like peanut butter, caramel, nuts, or even fruit like strawberries or bananas. The air fryer allows for a lot of customization.

5. How do I store leftover Air Fryer S'mores?

Leftover s'mores should be stored in an airtight container. While they're best enjoyed fresh, they can last for a day or two at room temperature. You can also refrigerate them, but keep in mind that the marshmallow might harden.

6. Can I make vegan Air Fryer S'mores?

Definitely! To make vegan s'mores, substitute traditional marshmallows with vegan marshmallows, and use dairy-free chocolate and graham crackers that don't contain honey.



There are plenty of vegan alternatives available that work just as well in the air fryer.

7. Why are my marshmallows not melting in the air fryer?

If your marshmallows aren't melting, it could be due to the air fryer not being preheated or the ingredients being too cold. Make sure the air fryer is properly preheated and your marshmallows and chocolate are at room temperature before cooking.