Air Fryer S'mores

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING
2	1 s'more	About 2 g

Ingredients

- **4 graham cracker squares**, such as Honey Maid Fresh Stacks (2 for each sandwich)
- **2 regular-size marshmallows** (gelatin-free for a vegetarian version)
- **6 segments milk chocolate**, about 3/4 oz (22 g) total, from a standard 1.55 oz bar

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Directions

1. **Preheat.** Insert the crisper plate. Select **Bake at 350°F** on your COSORI TurboBlaze and preheat for **4 minutes**.
2. **Prepare.** Cut each marshmallow in half. Press both halves, **cut sides down**, firmly onto one graham cracker square, side by side. Leave the chocolate and top crackers out for now.
3. **Bake.** Set the two cracker-and-marshmallow bases on the crisper plate in a single layer, with space between them. Select **Bake at 350°F**. Check after **2 minutes**, then every **30 seconds** until puffed and lightly golden, about **3-5 minutes total**. Times are estimates; stop before the marshmallows collapse or burn.
4. **Finish.** Lift out with a spatula. Immediately press **3 chocolate segments** onto each hot marshmallow, then add a top cracker and press gently. Let stand **1 minute** so the chocolate softens, then serve warm.

Marshmallow Size

Use **one regular-size marshmallow per sandwich**. Jumbo marshmallows can overwhelm the cracker and spill over as they expand; cut one down to roughly a regular marshmallow-sized piece if that is what you have.

Storage & Reheating

Best made fresh. Keep the crackers, chocolate and marshmallows separately in sealed packages until needed. For an assembled leftover, cool and seal at room temperature; eat the next day. To warm, select **Bake at 300°F**, check after **1 minute**, then every **30 seconds** until just softened. The cracker may lose its crispness.