

Toasted Marshmallow

Learn how to make perfect toasted marshmallows with campfire, stovetop, and oven methods. Includes variations and serving suggestions for this classic treat.

2 min

PREP

3 min

COOK

5 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Toasted Marshmallow

Ingredients

- 1 cup marshmallow

Instructions

- 1 Prepare your heat source**

If using a campfire, build a fire and let it burn down to glowing embers with no active flames. If using a gas stovetop, turn burner to medium-low heat. If using an oven, position rack 6 inches from heating element and preheat broiler to high (260°C/500°F).
- 2** Thread 1-2 large marshmallows onto a long metal or wooden skewer, pushing them about 1 inch onto the skewer so they're secure and won't slide off during toasting.
- 3 Toast the marshmallows**

For campfire: Hold skewer 3-4 inches above glowing embers and slowly rotate every 10-15 seconds. For stovetop: Hold marshmallow 2-3 inches above gas flame and rotate continuously. For oven: Place marshmallows on parchment-lined baking sheet and broil for 30-45 seconds.
- 4** Continue toasting for 1-3 minutes total, rotating constantly, until marshmallow turns golden brown and puffs up slightly, indicating the interior is becoming soft and gooey.
- 5** Remove from heat when marshmallow reaches your desired level of browning - light golden for mild toasting or deeper brown for more caramelized flavor.
- 6** Let cool for 10-15 seconds to avoid burns, then carefully slide marshmallow off skewer and serve immediately while warm and gooey.

Tips

The key to perfectly toasted marshmallows is patience - rotate constantly and maintain a consistent distance from the heat source for even browning.

If your marshmallow catches fire, don't panic. Blow it out gently and remove the charred outer layer to reveal the gooey interior underneath.

For indoor toasting, crack a window to prevent smoke alarms from triggering, especially when using the stovetop method.

Chill marshmallows in the refrigerator for 15 minutes before toasting - this helps them hold their shape better and toast more evenly.

Use metal skewers for better heat control and durability, but be careful as they get hot. Wooden skewers work well but soak them in water first to prevent burning.

Test your preferred doneness level by trying different toasting times - some prefer lightly golden while others love a deep caramelized exterior.

Keep extra marshmallows handy as the first few attempts help you gauge the perfect distance and timing for your heat source.

For cleanup, soak sticky utensils in warm water immediately to prevent marshmallow residue from hardening and becoming difficult to remove.