



Toasted Mini Marshmallows

NIBBLEDISH CONTRIBUTOR

Ingredients

- Mini Marshmallows (I use Markenburg) - Non-stick Frying Pan

Instructions

Don't even try these unless you're not on a diet. They're crispy on the outside, gooey on the inside, sweet and addictive, and they smell like heaven! 1. Pour a handful of marshmallows into the pan. 2. Turn the heat up to high. 3. Toss the marshmallows around for about two minutes. 4. They're done when they're a little brown, and expanding to about twice their original size. Don't get too excited though... they'll shrink right down again.