

## Resurrection Rolls



Rated: ★★★★★

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Prep Time: 10 Minutes

Cook Time: 15 Minutes

Ready In: 25 Minutes

Servings: 8

"Crescent dough wraps around butter- and sugar-dipped marshmallows. They become hollow as they bake, representing Jesus' tomb on Easter morning -- when you break them open they are empty inside! A great Easter recipe to share with the kids!"

### INGREDIENTS:

- |   |                               |
|---|-------------------------------|
| 1 (10 ounce) can refrigerated crescent dinner rolls | 1/4 cup melted butter         |
| 8 large marshmallows                                | 2 tablespoons ground cinnamon |
|   | 2 tablespoons white sugar     |

### DIRECTIONS:

1. Preheat oven to ~~400~~ 375 degrees F (200 degrees C). Lightly grease a baking sheet.
2. Separate crescent rolls into individual triangles.
3. In a small bowl, mix together cinnamon and sugar.
4. Dip a marshmallow into melted butter, then roll in sugar mixture. Place marshmallow into the center of a dough triangle. Carefully wrap the dough around the marshmallow. Pinch the seams together **tightly** to seal in marshmallow as it melts. Place on a baking sheet. Repeat. **I put a dab of butter and cinnamon/sugar on the tops prior to baking too.**
5. Bake in a preheated oven until golden brown, about ~~15~~ 10-12 minutes.

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Have the kids help make these rolls! Talk about taking sinless Jesus (marshmallow), anointing Him in oils (butter) and incense (cinnamon), wrapping Him in the shroud (crescent roll), and then placing Him in the tomb (oven). It's so fun to see everyone open their "empty tombs" at the table. My advice: 1. don't skimp on the crescent rolls -- use the name brand. They really do hold up better; 2. Keep the crescents refrigerated till needed; 3. Bake at 350 for 10-12 minutes; 4. Don't worry about the leakage - they're just as good messy! Just use a stoneware baker with shallow sides or a jelly roll pan with a parchment paper liner; 5. When you serve, don't use napkins or doilies -- they can be very sticky.