

Resurrection Rolls

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A great Easter recipe to do with the kids! Rolls with marshmallows wrapped inside, which become hollow as they bake, it represents the tomb of Jesus on Easter morning, when you break them open they are empty inside!

Prep: 10 mins

Cook: 15 mins

Total: 25 mins

Servings: 8

Yield: 8 rolls



Ingredients

1 (10 ounce) can refrigerated crescent dinner rolls

8 large marshmallows

1/4 cup melted butter

2 tablespoons ground cinnamon

2 tablespoons white sugar

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Step 2

Separate crescent rolls into individual triangles.

Step 3

In a small bowl, mix together cinnamon and sugar.

Step 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.

Step 5

Bake in a preheated oven until golden brown, about 15 minutes.