

Ressurrection Rolls

On Easter morning, Mary, Mary Magdalene and Mary, mother of Salome, went to anoint Jesus's body with spices. Instead, they met an angel who told them that Jesus was not there. He had risen from the dead. In this recipe, an empty "tomb" forms when the melted marshmallow sinks into the dough. The tasty buttery cinnamon inside reminds us of the spices and oils the women brought to the tomb that day. The empty "tomb" in the middle of the roll is a visual reminder of Jesus's empty tomb; this reminder has a sweet and delicious taste, reminding us of the joy of Jesus's resurrection.

Instructions:

Open the can of crescent rolls. Unroll the dough and separate using the striations on the dough.

Melt the butter in a microwave.

Mix the cinnamon and sugar together in a small bowl.

Dip each marshmallow in the melted butter and then the cinnamon-sugar mixture.

Put each dipped marshmallow in the center of a crescent roll section. Next, close the crescent roll dough around the marshmallow and seal well.

Dip the top of each wrapped marshmallow into the butter and cinnamon-sugar mixture and place on a baking sheet or in a large muffin tin.

Bake in the oven at 375 degrees for 10–12 min.

Ingredients:

2 (8 oz.) cans of crescent rolls

16 large marshmallows

½ cup of butter

2 tablespoons of cinnamon

¼ cup of sugar