

Resurrection Rolls:

Ingredients

- Crescent rolls
- Marshmallows
- 2 Tbsp Melted butter
- ½ tsp Cinnamon
- 3 Tbsp Sugar

Preheat oven to 375° and spray muffin pan with cooking spray or use muffin liners.

The marshmallow represents Jesus' body.

The butter and cinnamon/sugar represent the spices and oils used to anoint Jesus' body for burial.

- Dip the marshmallow in the butter then roll in the cinnamon/sugar mixture. Be sure to coat completely for both steps.

The roll represents the tomb. It was heavily guarded and secure.

- Put the marshmallow on the dough and roll it up very tight and seal the seams well.

The oven represents the time Jesus was dead in the tomb, from Friday to Sunday.

- I like to brush butter and sprinkle cinnamon/sugar over top, but you do not need to.
- Bake 9-12 minutes until golden brown.