

# Resurrection Rolls Recipe

## Ingredients

- 2 packages of refrigerated crescent dough (2 packages will make 16 rolls)
- 1 bag of large marshmallows
- ½ cup of butter, melted
- ¾ cup of white sugar
- 2 Tablespoons cinnamon



## Instructions

1. Preheat oven to 350 degrees F.
2. Grease a muffin tin pan and set aside.
3. Melt butter in a small bowl.
4. Mix together the cinnamon and sugar in a separate small bowl.
5. Unroll the crescent dough and separate into triangles (along the dough perforations). **Explain that the dough represents the tomb that they put Jesus into after his crucifixion.**
6. Next, hold up a white marshmallow and **explain that it represents Jesus.** Roll the marshmallow in butter and then in the cinnamon and sugar mixture. **Explain that it represents the oils and spices that were rubbed on Jesus after his death, before they placed him in the tomb.**
7. **Place the marshmallow onto a dough triangle near the larger end. Wrap each side of the dough up and over the marshmallow, and explain that the dough represents the tomb where they buried Jesus. Roll the dough in your hands until all of the marshmallow is covered and sealed.**
8. **Dip the rolled dough in butter and then dip in the cinnamon/sugar mixture and place in the greased muffin tin.**
9. **Repeat until all of the dough has been used.**
10. **Bake for 15 minutes.**
11. **Allow to cool, then cut the “tomb” (rolls) down the middle. Before cutting, ask if they remember what happened on the third day (or why we celebrate Easter). Remind them that when they went to the tomb where Jesus was buried, the tomb was empty because Jesus rose. Cut through the roll and show the kids how the “tomb” is now empty.**

**NOTES:** Make sure you get the classic crescent dough that can be separated into triangles.

Place the muffin tin on a cookie sheet before baking in case there is any spillover.

