

Resurrection Rolls



Tools you will need:

- An adult helper
- Parchment Paper
- Cookie Sheet
- Oven set to 375°
- 2 small bowls
- spoon
- pastry brush
- spatula

Ingredients:

- 1 tube of biscuits or crescent rolls
- large marshmallows
- ¼ cup butter
- 3 tablespoons granulated sugar
- 2 teaspoons cinnamon

What to do:

1. Preheat oven to 375°
2. Line a baking sheet with parchment paper.
3. In a small bowl melt the butter.
4. In a different small bowl, combine the sugar and cinnamon.
5. Open the biscuits/crescent rolls.
6. Use finger tips to press dough into a bit of a bigger shape.
7. Place one marshmallow on top of the dough. Roll the dough around the marshmallow, being careful to pinch together all of the sides. Place on parchment paper lined cookie sheet.
8. Use pastry brush to coat each dough ball with butter.
9. Sprinkle (or dip) each dough ball into the cinnamon/sugar mixture.
10. Bake in oven for 8-10 minutes
11. When done, use a spatula to take the rolls off of the cookie sheet.
12. Enjoy!