

# Resurrection Rolls

## INGREDIENTS

- 1 package refrigerated crescent rolls, preferably Pillsbury
- 8 large marshmallows
- 3 Tablespoons melted butter or margarine
- ¼ cup granulated sugar
- ½ tsp cinnamon

## INSTRUCTIONS

1. Mix cinnamon and sugar together ahead of time.
2. Melt butter in microwave ahead of time.
3. Preheat oven to 375. (Turn oven on just before beginning to assemble rolls.)
4. Separate crescent rolls and lay individual triangle on workspace.
5. Dip marshmallow in butter and roll to thoroughly coat.
6. Roll buttered marshmallow in cinnamon sugar mixture.
7. Place marshmallow on narrow tip of crescent dough and roll toward the large end.
8. Pinch dough together firmly at edges and any thin spots.
9. Place on ungreased baking sheet.
10. Bake 10-15 minutes until golden brown.

## SYMBOLISM

- Marshmallow – the body of Jesus
- Butter – oils used in burial
- Cinnamon and sugar – the spices used to perfume the body
- Dough – the tomb
- Baked roll with empty center is, of course, the empty tomb following the resurrection