

# Resurrection Rolls

## What You Need:

- 1 can refrigerated crescent roll dough
- 8 large marshmallows
- ¼ cup butter, melted
- 2 Tbsp. cinnamon
- 2 Tbsp. sugar

## What You Do:

- Preheat oven to 375 degrees.
- Lightly grease a baking sheet and set aside.
- In a small bowl, mix together the cinnamon and sugar. Set aside.
- Separate the crescent roll into 8 separate triangles. (explain this represents the cloth they wrapped Jesus in.)
- The marshmallow represents Jesus – white because He never sinned. Using a fork, pierce one marshmallow and dip it into the melted butter.
- Roll the marshmallow into the cinnamon/sugar mixture until coated.
- Place the marshmallow on the wide part of the crescent roll.
- Carefully wrap the dough around the marshmallow rolling in from the widest part of the roll to the pointed end. (This represents how Jesus' body was wrapped in cloth.)
- Make sure the marshmallow is enclosed completely.
- Pinch the seams together to make a tight seal. They will look like balls of dough.
- Place one inch apart on the greased baking sheet.
- The oven represents the tomb where Jesus was buried.
- Bake in the preheated oven until golden brown, about 8-10 minutes.
- Let the rolls cool for a few minutes.
- Open one up and see the marshmallow has disappeared! Just like Jesus from the tomb after three days! He is RISEN!

