

Empty Tomb Rolls



Ingredients you will need:

- 1 – 8 or 12 oz. package of refrigerated crescent rolls
- ¼ cup of sugar
- 1 tablespoon of ground cinnamon
- 8 large marshmallows
- ¼ cup of butter, melted

Equipment you will need:

- Oven set to 375
- Greased muffin tin
- ¼ cup, 1 tablespoon
- Glass bowl for butter and another small bowl for cinnamon sugar mixture

Directions:

1. Separate the dough into eight triangles.
2. Melt butter in microwave
3. Combine the sugar and cinnamon in a bowl.
4. Dip each marshmallow into butter, roll it in cinnamon sugar mixture, place on a triangle of dough.
5. Pinch dough around all the edges, making sure it is sealed so that the marshmallow will not escape.
6. Dip tops of dough balls into remaining butter and cinnamon-sugar, placing them cinnamon side up into greased muffin tins.
7. Bake in oven for 10 – 15 minutes at 375, until rolls are golden brown.
8. Allow rolls to cool slightly; eat while warm.

Symbolism

These rolls are fun to make around Easter because we can use symbolism to help us remember the story of Jesus' resurrection. The symbols we can recognize are:

The large marshmallow as the body of Jesus

The melted butter as oils of embalming used after His death

Cinnamon and sugar represent the spices used to anoint Jesus' body.

Crescent rolls symbolize the wrapping of the body.

Baked roll with "empty" insides represents the empty tomb on Easter Sunday.

(Recipe modified from "The Girl Who Ate Everything")