

Tell the Easter story as you make these yummy rolls!

INGREDIENTS: Crescent Rolls, Large Marshmallows, Melted Butter, Sugar, Ground Cinnamon

Each ingredient represents part of the Easter story.

Read Luke 23-24 or John 19-20 before making the rolls or as the rolls are cooking in the oven.

## **INSTRUCTIONS**

- 1. Preheat oven to 375F.
- 2. Separate the crescent rolls into triangles.
  - The crescent rolls represent the tomb Joseph and Nicodemus placed Jesus' body in.
- 3. Combine the sugar and cinnamon, and mix well.
  - The melted butter, sugar, and cinnamon represent the spices and perfumes that Joseph and Nicodemus used with the linen cloth when they prepared Jesus' body for burial.
- 4. Dip each marshmallow into melted butter, and roll it in the cinnamon and sugar mixture. *The marshmallow represents Jesus' body.*
- 5. Place each marshmallow onto a crescent roll triangle. Wrap the dough around the marshmallow, making sure to seal the seams completely around the marshmallow. (It's important to completely seal the dough to keep the marshmallow from leaking out as it melts.)

  Joseph and Nicodemus placed Jesus' body in the tomb and rolled a large stone over the opening to seal it.
- 6. Dip each roll (or only the top of each if you prefer) into remaining butter and roll in remaining sugar and cinnamon. Place in a greased jumbo muffin pan
- 7. Bake for 10-15 minutes until golden brown and cooked through. Cool slightly.
- 8. While still warm, break open the roll. The marshmallow is gone, and the roll is hollow! *This represents the empty tomb on Easter morning when Jesus rose!*
- 9. \* If there is a bit of marshmallow left that did not melt, discuss how Jesus' followers found the linens his body had been wrapped in left in the tomb.
  - Any remaining marshmallow represents the burial clothing Jesus left behind in the tomb when he rose.
- 10. Say a prayer of thanks for Easter Jesus died for us and now he lives! Enjoy the warm, tasty rolls!





