

Resurrection Rolls



The Ingredients

- One can of refrigerated crescent rolls
- 8 large marshmallows
- 3 tablespoons butter (melted)
- 3 tablespoons of sugar combined with 1 tablespoon of cinnamon

The Lesson.

The marshmallow represents Jesus. After His death on the cross, Joseph of Arimathea and Nicodemus took His body and prepared it for burial (roll the marshmallow in the butter and sugar mixture). They wrapped Him in linen cloths (the crescent dough) and placed His body in the tomb (the oven). After the rolls are baked and cooled, cut an opening to see that the marshmallow is gone, just like Jesus was not in the tomb three days after His death. He is Risen!

The Steps

1. Preheat oven to 375 degrees.
2. Line a baking sheet with parchment paper or aluminum foil for easy clean up.
3. Divide the crescent rolls into eight pieces.
4. Dip marshmallow in melted butter to coat.
5. Roll marshmallow in sugar and cinnamon mixture.
6. Place the marshmallow in the center of the crescent roll. Completely wrap dough around the marshmallow so that you cannot see it. Pinch any holes so that the dough is completely closed and place on the baking sheet.
7. Repeat steps 4-6 for the rest of the marshmallows.
8. Bake for 10-12 minutes or until rolls are golden brown on the outside.
9. Allow rolls to cool. When serving, cut each roll open to show that the marshmallow is gone. Jesus is alive!