













## **Resurrection Rolls**

Teaching kids about the true meaning of Easter with Empty Tomb Rolls is easy and makes a lasting impact...and they taste good too! YIELD: 8 PREP TIME: 15 minutes COOK TIME: 14 minutes

## INGREDIENTS

- 1 (10 ounce) package jumbo refrigerated crescent rolls
- 1/4 cup sugar
- 1 tablespoon ground cinnamon
- 8 large marshmallows
- 1/4 cup butter, melted

## INSTRUCTIONS

- Preheat oven to 375°F degrees.
- Prepare muffin pan (preferably jumbo muffin pan) with non-stick cooking spray.
- Separate rolls into eight triangles and set aside.
- Combine sugar and cinnamon in a small bowl.
- Dip each marshmallow into butter, then roll in cinnamon-sugar and place on a triangle dough. Pinch dough around marshmallow, sealing all edges. Make sure to seal well or all the marshmallow will seep out of the roll.

**†** *Explain that when Jesus died, His body was prepared for burial with oils and spices and being wrapped in linens before being placed in the tomb.* 

## Read: John 19:39-42

- Dip tops of dough into the remaining butter and then into the cinnamonsugar. Place roll with the sugar side up into prepared muffin cups.
- Bake for 13-15 minutes.
- Eat warm. The kids will find the marshmallows gone and the rolls are hollow!

*† Explain that on the first Easter Jesus' followers were amazed to find the tomb open and empty.* 

Read: John 20:1-8

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