



The Collaborative for Special Needs and Disabilities Ministry

Resurrection Rolls Recipe

Looking for a fun and memorable way to tell your kids the story of Jesus' burial and resurrection? We've got you covered. This Resurrection Roll recipe is deliciously simple, and it brings with it the ultimate meaning of Easter Sunday. And, it wouldn't be a Southern holiday without a few bread selections on the kitchen table. Why not enjoy your green beans and honey-baked ham or your Easter breakfast alongside a dish that tells a story? Complete with sugar, cinnamon, marshmallows, and hot-from-the-oven crescent rolls, this recipe is an instant crowd pleaser. Why the name Resurrection Rolls, you ask? Well, before going into the oven, each crescent roll is stuffed with a large marshmallow. Throughout the baking process, it disappears! Sound familiar? The fluffy treat vanishing from the bread symbolizes the way Jesus vanished from the tomb. However, while Christ paid for the sins of humanity and ascended into heaven, the marshmallow simply leaves a sugary finish on the cinnamon-infused crescent roll. It's enough to excite even the pickiest kids! Don't miss out on this meaningful appetizer when Easter rolls around. It's significant, tasty, and easy to make. He is risen!

By Southern Living

Recipe Yield: 16 rolls

Ingredients

16 large marshmallows
1/2 cup butter, melted
1/4 cup sugar
2 tablespoons cinnamon
2 (8-oz.) cans crescent roll dough

Directions

Step 1 Combine sugar and cinnamon in a small bowl.

Step 2 Unroll crescent roll dough, and separate each roll along perforations.

Step 3 Roll marshmallows in melted butter, and then in cinnamon-sugar mixture. Place one coated marshmallow in the middle of an unrolled crescent dough segment, and roll the marshmallow until completely covered by the dough, pushing in sides as you go. Pinch seams on either end to seal each roll.

Step 4 Place rolls on a jellyroll pan, and bake at 350° for about 12 minutes.

Step 5 Immediately after removing rolls from the oven, brush with remaining melted butter and then sprinkle with remaining cinnamon-sugar mixture. Serve warm.