

Tomb Rolls

Project time: 45 minutes

Makes 8 rolls

Supplies:

- 1 Can refrigerated crescent roll dough
- 8 Large marshmallows
- ¼ Cup butter, melted
- 1 Tbs cinnamon
- ¼ Cup sugar
- Toothpicks
- Muffin tin

For a class/group setting:

- Melt butter and pre-mix cinnamon sugar.
- Each student will need a toothpick.
- Set up a station for each student with a portion of all the ingredients, so they can each make a tomb roll.

Tip:

- When dipping the rolled dough in butter and cinnamon sugar, dip the thicker part of the dough, and place the thinner part down in the pan. This will help the roll hold its shape better when baking.

Steps:

1. Preheat oven to 375°F. Separate the crescent roll dough into individual pieces. Mix cinnamon and sugar together in a bowl, and melt butter.
2. Use a toothpick and dip a marshmallow into the melted butter.
3. Roll marshmallow into cinnamon sugar, and place on crescent rolls. Repeat with remaining marshmallows.
4. Wrap the dough around each marshmallow and pinch the edges to seal. Gently roll into a ball.
5. Dip the tops of dough in remaining melted butter and cinnamon sugar mixture. **(see tip)**
6. Place each roll, sugar side up, in muffin tin.
7. Bake rolls at 375°F for 10-15 minutes, or until golden brown. Allow rolls to cool.
8. Cut rolls open, and reveal that the tomb is empty!

He Is Risen!