

RESURRECTION ROLLS

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RESURRECTION ROLL RECIPE

INGREDIENTS

- 1 can refrigerated crescent rolls (8 count)
- 8 large marshmallows
- 1/4 cup melted butter, placed in a small bowl
- 2 Tbsp. ground cinnamon
- 2 Tbsp. white sugar
- Easter cupcake liners, optional

DIRECTIONS + DIALOGUE

- Preheat oven to 350 degrees. Lightly grease a large baking sheet. Combine cinnamon and sugar into a small bowl.
- For easy cleanup, place a disposable plastic table cloth on the counter or the table, wherever you'll be making the rolls.
- Separate crescent rolls into triangles and give each person one. The crescent roll represents the cloth that Jesus was wrapped in after he died.
- Give each person a marshmallow. The marshmallow represents Jesus' body.
- Have each person dip their marshmallow into the melted butter. The melted butter represents the oils of embalming.
- Then dip the buttered marshmallow into the cinnamon sugar. The cinnamon sugar represents the spices used to anoint the body.
- Finally, wrap the coated marshmallow tightly into the crescent roll. Don't roll up like a traditional crescent roll, but bring up the sides to make a good, tight seal. This represents the wrapping of Jesus' body in cloth after His death.
- Repeat with all rolls. Optional: for easy cleanup, place each roll inside a muffin paper.
- Place the rolls on a greased cooking sheet and bake for 10-12 minutes. The oven represents the tomb Jesus was buried in.
- When the rolls have cooled slightly, everyone can open their rolls (cloth) and discover that Jesus is no longer there. The rolls are empty. JESUS IS RISEN!

