

# RESURRECTION ROLLS

The “Resurrection Rolls” are made in order to resemble Christ’s burial, and be symbolic of His resurrection!

Ingredients:

- 1 can refrigerated crescent rolls or biscuits (really, any dough will work, or you can make your own)
- 8 large marshmallows, or several small marshmallows
- 1/4 cup butter, melted
- 2 Tbsp. cinnamon
- 2 Tbsp. sugar

\*As you make your rolls together, tell the story in **BOLD**

Instructions:

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper and grease.
2. Mix cinnamon and sugar into a small bowl.
3. Separate dough into 8 sections. ***The dough/roll represents the cloth that Jesus was wrapped in after he died.***
4. ***The marshmallows represent Jesus’ body.***
5. Dip marshmallows into the melted butter. ***The melted butter represents the oils of embalming.***
6. Then dip the buttered the marshmallows into the cinnamon and sugar. ***The cinnamon and sugar represent the spices used to anoint Jesus’ body.***
7. Now, wrap the coated marshmallow tightly into the dough. Double-check that the dough is sealed tightly! ***This represents the cloth wrappings of Jesus’ body after His death.***
8. Place the rolls on prepared baking sheet and bake for 10-12 minutes. ***The oven represents the tomb where Jesus was buried.***
9. When the rolls are just warm, open the rolls, **cloth**. You will see Jesus is not there, HE IS RISEN! **The tomb is empty!**