

Bethany's Resurrection Rolls

Each Wednesday, Hope gets to participate in a wonderful home school program called Classical Conversations. All students are required to give weekly oral presentations and Hope's friend Bethany made these delicious Resurrection Rolls and shared with the class last week. We learned the rolls are symbolic of Jesus' death, His burial, and His resurrection. The butter is symbolic of the oil with which he was anointed. The marshmallow represents Jesus' body, which is laid to rest in the bread "tomb". The cinnamon represents the spices that were placed in the tomb with Jesus. As the rolls bake, the marshmallow disappears, which represents the empty tomb found after Jesus resurrected. Hope and I made these this morning and they are delicious and very easy to make. Thanks Bethany for a sweet treat that will become an Easter tradition at the Beard house.

- 2 cans Pillsbury Crescent Rolls
- Large marshmallows
- ½ stick melted butter
- ½ cup sugar mixed with 1 teaspoon cinnamon



Unroll crescent roll dough and spread triangles out flat on greased surface. Take a large marshmallow, and dip it in melted butter. Then roll buttered marshmallow in sugar/cinnamon mixture. Set marshmallow on wide end of crescent roll wedge. Bring the 2 corners of the base of the wedge up and over the marshmallow and pinch them together. Then roll the marshmallow towards the narrow point of the wedge. Stand dough with marshmallow upright in a greased deep dish pie plate. Finish dipping and rolling marshmallows using remaining crescent dough triangles. Bake at 425 degrees 20-30 minutes or until rolls are golden brown on tops and bottoms. I covered the bread with foil during the first 15 minutes of baking.