

# Empty Tomb Rolls

**Prep Time:** 10 minutes      **Cook Time:** 15 minutes      **Total Time:** 25 minutes

**Servings:** 12

Every Easter our family makes these sweet **empty tomb rolls** (aka **resurrection rolls**) where the marshmallow melts down to a caramel sauce inside the roll. This is one of our all-time favorite Easter recipes!



## *Ingredients*

- 12 Rhodes Rolls (or homemade dough or crescent roll dough)
- 12 Marshmallows (normal sized)
- 1/4 Cup Granulated Sugar
- 1 Tablespoon Ground Cinnamon
- 1/4 Cup Melted Butter

## *Instructions*

1. Heat the oven to 350 degrees F. Grease a 9x13-inch baking dish.
2. Mix the sugar and cinnamon in a bowl.
3. Press the dough out into a circle. Roll a marshmallow in the butter and then the cinnamon sugar and place on the dough.
4. Pinch the circle closed around the marshmallow and roll the dough in the butter and cinnamon sugar.
5. Place in the baking dish.
6. Repeat until you've used all the dough.
7. Let rest 15 minutes and then bake for 15 minutes or until golden.
8. Serve immediately.