

# RESURRECTION ROLLS

## COOKING

### RESURRECTION ROLLS



#### Supplies

- White marshmallow per boy
- Croissant dough (e.g. Jus-Rol Croissant Dough available in Tescos and Sainsburys – usually in 6-packs) – you need enough for each child to make a 'roll'
- Butter
- Cinnamon
- Sugar
- Muffin/cupcake tin

#### Instructions

- Turn oven to 180°C
- Melt the butter (15-20 seconds in microwave)
- Mix cinnamon and sugar together in one bowl (equal parts, or a bit more sugar)
- Set ingredients out on the table
- Grease the muffin tin if it is not non-stick
- Take one Marshmallow and begin explaining the "Resurrection Rolls" story: The marshmallow represents Jesus: Pure, white, sinless and perfect. Unfortunately, even though Jesus was perfect, there were people who wanted Him dead. They crucified Him on a cross and left Him to die there
- Roll the Marshmallow in the melted butter, then in the cinnamon sugar mixture (to represent how, though He Himself was sinless, Jesus took all of our sins (the bad things we do) upon Himself. He took our punishment so we wouldn't have to!)
- Carefully wrap the Marshmallow in the croissant dough, being careful to seal every seam. (The roll represents Jesus' tomb, with the marshmallow inside representing Jesus body sealed up in the tomb.)
- Place the roll in the muffin tin.
- Cook until browned (following directions on the croissant dough package).
- Remove from oven

Conclude by saying: Three days after Jesus' body was placed in the tomb, some women who knew Jesus went to the tomb. They wanted to put spices on His body so that it would smell better. But, when they came to His tomb, they saw the most incredible thing! Do you know what it was? (Cut the roll open – the marshmallow should be gone) The tomb was empty! Jesus came back from the dead and He's still alive today.

Eat and enjoy!

