Resurrection Rolls

Ingredients:

Grand or large canned biscuits
Sugar
Cinnamon
Melted Butter (about ½ cube)
Large Marshmallows

Directions:

Preheat the oven according to biscuit directions.

Give each child a Grand or large canned biscuit. Flatten the biscuit until it is about 5 inches across. Generously spread melted butter, sugar and cinnamon on it. *Explain that the spices represent the spices used to anoint Jesus' body before His burial.*

Then give each child a large marshmallow. *Talk about how the marshmallow represents Jesus. It is white which stands for His purity and sinless life.* Place the marshmallow in the center of the biscuit; then fold the sides around it forming a "tomb". Help the children pinch the sides of their tombs closed and then place the buns crease side down on a sprayed baking sheet. (It is very important to seal the tombs all the way around and lay them on the seal or the marshmallows will leak out when cooking and burn on the cookie sheet.)

Put more butter, cinnamon, and sugar on the outside of the bun. *Talk about the sweet taste of the spices and how Jesus gave us the sweetest gift we will ever receive.*

Bake the buns according to the biscuit package directions. Let them cool before eating because the marshmallow can be very hot.

When the children bite into the buns, they will be surprised to find the center empty. The marshmallow has melted. As each child discovers the empty tomb, repeat, "He is not here for He is risen." Discuss the Resurrection and what it means to us today that Jesus was not in the tomb.