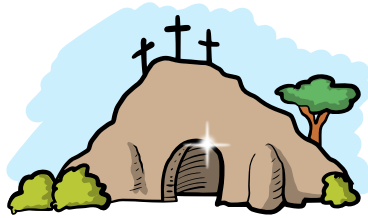


Resurrection Rolls: Recipe and Story

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THE TALE OF THE RESURRECTION ROLLS

One day, a mother stood surrounded by her three children in their kitchen. It was a bright spring morning, and the sun streamed through the windows, casting a warm glow over the room. The smell of cinnamon wafted through the air.

"Today," Mother said, her eyes twinkling with excitement, "we're going to make something very special—Resurrection Rolls."

Emma, David, and Amelia looked at each other with curiosity. "What are Resurrection Rolls, Mom?" asked David, his eyes wide with wonder. Their mother smiled and gathered her children around the kitchen table. "Well, Resurrection Rolls are a way for us to remember the important story of Jesus Christ's resurrection," she explained. "Just like how Jesus rose from the dead after three days, these rolls will remind us of the miracle of Easter."

She began to gather the ingredients—bread dough, cinnamon, sugar, butter, and marshmallows—while her children listened attentively.

"First," she said, "we'll start by forming the dough. This dough represents the tomb where Jesus was buried."

As their mother mixed the ingredients together, she shared the story of Jesus' crucifixion and burial with her children. They listened quietly, their young minds trying to grasp the magnitude of the story.

"Next," she continued, "we'll take a marshmallow and dip it in melted butter. This step represents Jesus' body being anointed with oils before burial."

The children watched in fascination as mother coated each marshmallow in butter before rolling it in a mixture of cinnamon and sugar.

"The cinnamon and sugar represent the spices used to help preserve His body," she told them.

"Now," their mother said, "we'll wrap each marshmallow in a piece of dough, making sure to seal it tightly. This represents the linen cloth that Jesus' body was wrapped in before being placed in the tomb."

As the children carefully wrapped the marshmallows in dough, mother shared the final part of the story—the most important part.

"After Jesus was buried," mother said, her voice filled with emotion, "something incredible happened. On the third day, when his disciples went to visit the tomb, they found it empty. Jesus had risen from the dead, just as he said he would."

Emma, David, and Amelia listened intently, their eyes shining with understanding. They knew that Easter wasn't just about chocolate eggs and bunnies—it was about the miraculous love of Jesus Christ.

Once the rolls were assembled, their mother placed them in the oven to bake. The sweet scent filled the kitchen, and the children's mouths watered with anticipation.

When the rolls were golden brown and perfectly baked, Mother took them out of the oven and set them on the table to cool.

"Now," she said, her voice soft but full of meaning, "when we eat these rolls, we'll discover something magical. Just like the empty tomb, the marshmallow inside will have disappeared, leaving a hollow space."

The children's eyes widened with amazement as they each took a bite of the warm, gooey rolls. Sure enough, when they bit into them, they found that the marshmallows had melted away, leaving behind empty spaces.

"Wow," said David, his mouth full of roll, "it's like a miracle!"

Their mother smiled, her heart full of love for her children. "Yes," she said, "it is a miracle. And every time we eat Resurrection Rolls, we'll remember the greatest miracle of all—the resurrection of Jesus Christ, and the promise of new life that it brings."

And so, as they savored their treats together, they knew that they would carry the story of Resurrection Rolls in their hearts forever—a story of hope, faith, and the everlasting love of their Savior. Read the full story of Christ's resurrection in the Bible in Matthew 28.



RESURRECTION ROLLS RECIPE:

Ingredients

1 10 ounce can of refrigerated crescent rolls

8 large marshmallows

¼ cup of melted butter

2 Tablespoons of sugar

2 Tablespoons of cinnamon

Instructions

Preheat the oven to 400 degrees Fahrenheit. Lightly grease a baking sheet or a muffin pan.

Open the crescent roll pan and separate the rolls into individual triangles. Mix together the cinnamon and sugar in a bowl. Melt the butter.

Dip a marshmallow into the butter, then roll in the cinnamon sugar mixture. Place the marshmallow on the center of the the dough. Wrap the dough around the marshmallow making sure to tightly seal it.

Place the roll on the prepared baking pan. I like doing them in muffin tins because they look nicer, but either way works well! Bake for 15 minutes or until golden brown. Allow them to cool for a couple of minutes before eating.

