



Cinnamon Marshmallow Crescents

PREP: 20 min.

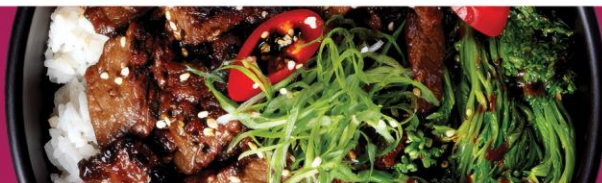
INGREDIENT LIST:

- 2 cans/tubes refrigerated Pillsbury crescent rolls
- 2 Tbsp. ground cinnamon
- 4 Tbsp. sugar
- 4 Tbsp. butter
- 16 large marshmallows
- 16 foil cupcake cups (optional if using cupcake baking sheet)

RECIPE INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Lightly grease a cupcake baking sheet or a cookie sheet.
3. Open crescent rolls and separate into individual triangles using a pizza cutter or knife.
4. In a small bowl, mix cinnamon and sugar.
5. In another small bowl, melt butter in the microwave.
6. Dip a marshmallow completely in melted butter.
7. Roll buttered marshmallow in cinnamon sugar mix.
8. Place a marshmallow in the center of a crescent roll dough triangle.
9. Roll the marshmallow up in the dough, pinching all seams to seal them. Do not allow ANY open seams.
10. Brush remaining butter on top of rolls, and dust with some of the remaining cinnamon sugar.
11. Place on a cookie sheet, or in cupcake cups in a cupcake tin.
12. Bake for 10 minutes or until crescents are golden brown.
13. Remove from oven and scoop rolls off the pan, or remove cupcake cups to a cooling rack. Allow to cool for 5-10 minutes.





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