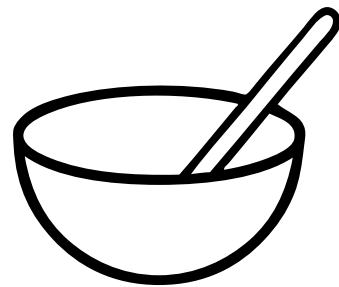




These yummy Easter treats are not only fun to make (and eat!) they can teach us about Easter Sunday too because, when you take your first bite you'll notice that the marshmallow that was placed in the bun has disappeared! Like the disciples who found an empty tomb, you have an empty roll.

- Ingredients:**
- 2 sheets of defrosted puff pastry
  - 1/2 cup salted butter, melted
  - 1 cup white sugar
  - 1 tablespoon cinnamon, or to taste
  - 18 large marshmallows

- You will need:**
- 2 mixing bowls
  - baking paper
  - muffin trays
  - oven & oven mitts
  - microwave/stove and pan for melting



- Instructions:**
- Preheat oven to 200C cut out 18 squares of baking paper (approx 5cm ) and place in muffin trays. Cut the sheets of pastry into 9 equal squares.
  - In a bowl, melt butter. In a separate bowl combine sugar and cinnamon.
  - Dip the marshmallows into the melted butter, then roll in the cinnamon sugar and place in the centre of each square of pastry.
  - Bring the corners of each square into the centre and seal them together by pinching them closed.
  - Dip the closed rolls in butter, then roll in cinnamon sugar.
  - Place the rolls on the baking paper in the muffin trays and bake for 15 minutes.
  - Take out and let cool for 5 minutes before eating.

