



# Magic Marshmallow Treats

- Ingredients:**
- 1 8 oz. can Refrigerated Crescent Roll Dough
  - 1/2 cup sugar
  - 1 tsp Cinnamon
  - 8 Large Marshmallows
  - 1/2 cup Butter, Melted

## Instructions:

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Preheat oven to 375 degrees. Separate crescent rolls into individual pieces; set aside. Combine cinnamon and sugar; set aside.

Roll one marshmallow in butter, then in cinnamon sugar mixture. Place marshmallow inside the roll...

...and pinch the dough closed around marshmallow.

Roll the crescent roll in butter, then the cinnamon sugar mixture. Place in a greased muffin tin. Repeat for all the marshmallows and rolls.

Bake 10 to 12 minutes or until golden brown (and hopefully bubbly on the inside rather than outside). Remove from oven and allow to cool two minutes in pan. Remove from pan, set on a simple white plate and cut open so you can prove that the large marshmallows really do disappear!