



Empty Tomb Rolls: A Sweet Easter Tradition

The First Bite That Stole My Heart

The smell of cinnamon and butter filled my grandma's kitchen every Easter. I'd peek into the oven, watching the rolls puff up like little clouds. That first bite—gooey marshmallow melting into crisp, sugary dough—felt like magic. **Ever wondered how a simple treat could hold so much joy?** These rolls aren't just dessert. They're a hug in food form, tying generations together. Share your favorite Easter memory below—does food play a part?

My Marshmallow Mishap

My first try? A sticky disaster. I didn't seal the dough tight enough.

Marshmallow oozed everywhere, turning the pan into a sugary lava field. But the mess taught me something. **Cooking isn't about perfection—it's about laughter and licked fingers.** Those “failed” rolls still tasted like heaven. Now I double-check my seams! Have you ever had a kitchen flop turn into a win?

Why These Rolls Work

– The marshmallow vanishes while baking, leaving a hollow “tomb”—sweet symbolism. – Cinnamon sugar crust cracks like morning frost, giving way to pillow dough. **Which flavor combo surprises you most—buttery dough or the melted marshmallow center?** Try adding orange zest next time for a citrus twist.

A Bite of History

These rolls trace back to 1930s church kitchens. Bakers used them to teach Easter’s story. *Did you know?* The marshmallow represents Jesus’ body, the empty space His resurrection. Simple ingredients, deep meaning. What family traditions connect food and faith for you?



Ingredients:

Ingredient	Amount	Notes
Crescent rolls	1 (8 oz) package such as Pillsbury	
Large marshmallows	8	
Butter	1/4 cup	melted
Sugar	1/4 cup	
Cinnamon	1 tablespoon	

How to Make Empty Tomb Rolls

Step 1

See also Glazed Apple Cinnamon Bread Recipe
Preheat your oven to 350°F. Spray a baking dish to keep rolls from sticking. Melt butter in a bowl. Mix sugar and cinnamon in another.

Step 2 Unroll the crescent dough into 8 pieces. Dip each marshmallow in butter. Roll it in cinnamon sugar. Wrap dough around the marshmallow tightly.

Step 3 Dip each dough ball in butter again. Roll in more cinnamon sugar. Place them in the dish. Leave space between rolls.

Step 4 Bake for 15 minutes until golden. Let cool slightly before serving. The marshmallow melts, leaving an “empty tomb” inside.

(Hard-learned tip: Seal dough well or marshmallow leaks out.)

What's your favorite Easter treat? Share below!

Cook Time: 15 minutes **Total Time:** 30 minutes **Yield:** 8 rolls

Category: Dessert, Holiday

Fun Twists on Empty Tomb Rolls

Chocolate drizzle Melt chocolate chips and drizzle over warm rolls. Adds a rich touch kids love.

Nutty crunch Roll dough in chopped pecans before baking. Gives extra texture and flavor.

Orange zest Add orange zest to the cinnamon sugar. Brightens the flavor for spring.

Which twist would you try first? Vote in the comments!



Serving Suggestions for Empty Tomb Rolls

Serve warm with fresh fruit like strawberries. A dollop of whipped cream adds flair.

Pair with hot cocoa for a cozy treat. Or try spiced cider for a grown-up twist.

Which would you choose tonight?

Storing and Reheating Your Empty Tomb Rolls

These sweet treats taste best fresh but keep well too. Store cooled rolls in an airtight container for 2 days. Freeze unbaked dough balls for up to a month—thaw before baking. To reheat, warm in a 300°F oven for 5 minutes. *Fun fact*: The marshmallow melts into a gooey “empty tomb” inside!

See also Nostalgic Toll House Chocolate Chip Cookies

Batch-cooking tip: Double the recipe and freeze half. Why this matters? You’ll save time on busy Easter mornings. Ever tried making these with kids? Their giggles when the marshmallow disappears are priceless!

Fixes for Common Empty Tomb Roll Hiccups

Sticky dough? Chill it for 10 minutes before wrapping marshmallows. Marshmallow leaking out? Seal edges tightly and pinch dough well. Rolls too brown? Tent with foil halfway through baking. Why this matters?

Small tweaks make big differences in taste and looks.

Got a roll that unravelled? No stress—just reshape it before baking. Share your best save in the comments!

Your Empty Tomb Roll Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free crescent dough and check marshmallow labels.

Q: How far ahead can I prep these? A: Assemble rolls 1 night before; keep covered in the fridge.

Q: Any butter swaps? A: Coconut oil works, but the flavor changes slightly.

Q: Can I halve the recipe? A: Absolutely—just use a smaller baking dish.

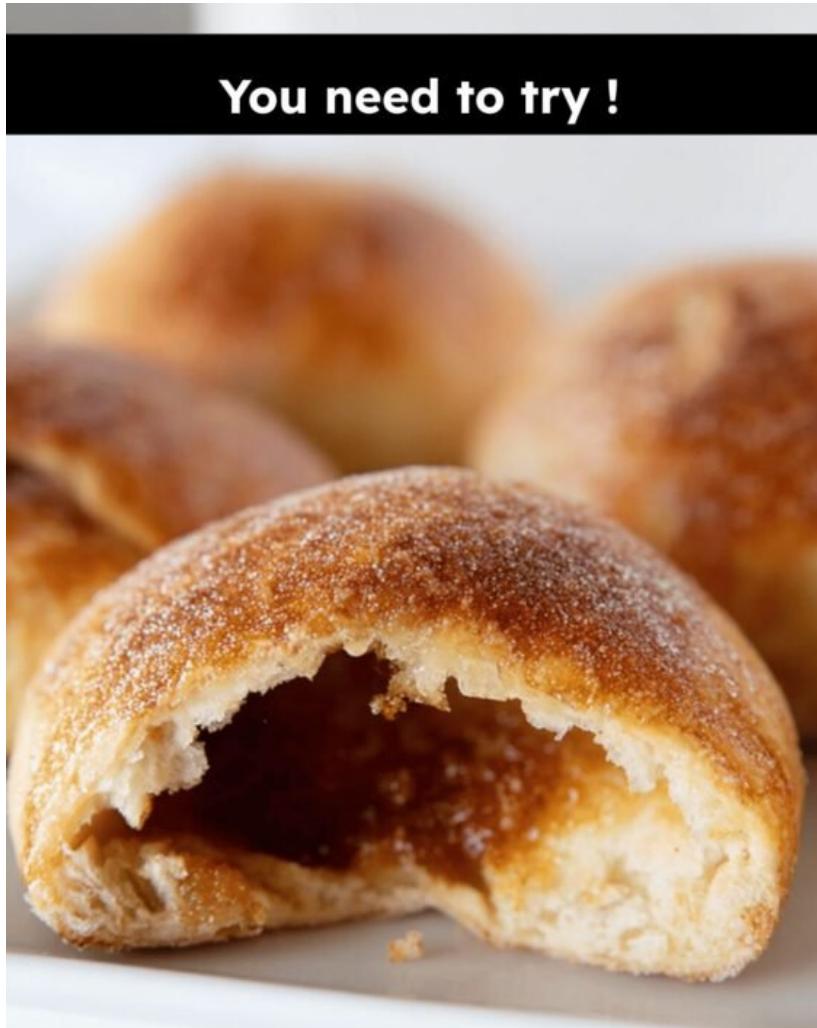
Q: Mini marshmallows okay? A: Sure, but the “tomb” effect won’t be as dramatic.

Sharing the Sweetness

These rolls aren’t just treats—they’re edible stories. Perfect for Easter brunch or teaching kids about renewal. Did your family love them? Snap a pic and tag **Savory Discovery on Pinterest**.

Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **15 minutes**

Rest time:

Total time: 30 minutes

Servings: 8 servings

Calories: **kcal**

Best Season: Summer

Description

A sweet Easter tradition featuring crescent rolls, marshmallows, and

cinnamon sugar for a delightful treat.

See also [Sweet Sugar Cookie Frosting Glaze](#)

Ingredients

- 1 (8 ounce) package crescent rolls, such as Pillsbury
- 8 large marshmallows
- 1/4 cup melted butter
- 1/4 cup sugar
- 1 tablespoon cinnamon

Instructions

1. Prepare: Spray a baking dish (8×10 or pie dish) and preheat oven to 350°F. Melt butter in a microwave-safe bowl and combine cinnamon and sugar in another shallow bowl.
2. Press marshmallow in dough: Separate the dough into 8 pieces. Dip marshmallow in butter, then roll in cinnamon sugar. Place one marshmallow in the middle of each dough piece and wrap the dough around it.
3. Dip in butter and cinnamon/sugar: Dip the dough ball into melted butter, then roll it in the cinnamon/sugar mixture. Place in the prepared baking dish.
4. Bake: Bake for 15 minutes.

Notes

Enjoy these sweet rolls as a fun and meaningful Easter treat!

Keywords: Easter, Marshmallow, Crescent Rolls, Cinnamon Sugar