



Empty Tomb Rolls Sweet Easter Treat

The Magic of Melted Marshmallows

The first time I made Empty Tomb Rolls, my kitchen smelled like cinnamon and butter. The marshmallows vanished inside the dough, leaving sweet, gooey surprises. My grandkids' eyes lit up when they bit into the warm, sugary centers. **Ever wondered how a simple treat can hold so much joy?** These rolls remind me of Easter mornings, laughter, and sticky fingers. Try them—you'll see why they're a holiday favorite.

My First Roll Disaster

Why These Rolls Shine

The magic is in the contrasts. Crispy cinnamon sugar outside, soft marshmallow inside. Butter ties it all together. **Which flavor combo surprises you most?** The sweet-savory balance or the melt-in-your-mouth center? Share your thoughts below—I love hearing your favorites.

A Bite of History

Empty Tomb Rolls started in church kitchens, symbolizing Jesus' resurrection. The marshmallow "disappears" like the tomb. *Did you know some families add a drop of honey for extra meaning?* This treat blends faith, fun, and flavor. Have you tried a version with a twist? Tell me about it!



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Ingredients:

Ingredient	Amount	Notes
Crescent rolls	1 (8 oz) tube	or 8 frozen Rhodes dinner rolls, thawed
White granulated sugar	$\frac{1}{4}$ cup	
Ground cinnamon	1 Tablespoon	
Butter	$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) salted or unsalted	
Large marshmallows	8	not giant

How to Make Empty Tomb Rolls

Step 1 Preheat your oven to 350°F. Spray a muffin tin with nonstick spray. Keep it handy. (*Hard-learned tip: Lining with cupcake liners makes cleanup easier.*)

Step 2 Unroll the crescent dough into 8 pieces. Stretch each one slightly wider.

Step 3 Mix sugar and cinnamon in a bowl. Melt butter in another. Work fast.

See also Mexican Street Corn Pasta Salad for Summer Gatherings

Step 4 Dip a marshmallow in butter, then cinnamon sugar. Wrap it in dough.

Step 5 Seal the dough tight. Dip the roll in butter and sugar again.

Step 6 Place each roll seam-side down in the tin. Bake for 12-14 minutes.

What's the trick to sealing the dough? Share below!

Cook Time: 14 minutes **Total Time:** 24 minutes **Yield:** 8 servings

Category: Dessert, Easter

Fun Twists on Empty Tomb Rolls

Nutty delight Add chopped pecans to the cinnamon sugar. Crunchy and sweet.

Chocolate swap Use chocolate chips instead of

marshmallows. Gooey and rich. **Citrus zing** Add orange zest to the sugar mix. Bright and fresh. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or drizzle with caramel sauce. Pair with hot cocoa for kids. Adults might like spiced chai tea. **Which would you choose tonight? Tell us below!**



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Storing and Reheating Your Empty Tomb Rolls

These sweet treats taste best fresh, but leftovers keep well. Store cooled rolls in an airtight container at room temp for 2 days. For longer storage, freeze them up to 1 month. Thaw overnight or warm in a 300F oven for 5 minutes. *Fun fact: The marshmallow melts into a gooey surprise—like Easter morning!* Batch-cook tip: Double the recipe and freeze half for last-minute guests. Why this matters: Wasting less food saves money and time. Have you tried freezing baked goods before? Share your tricks below!

Fixes for Common Empty Tomb Roll Troubles

Sticky dough? Dust your hands with flour before pinching seams. If marshmallows leak, wrap dough tighter and chill rolls 10 minutes before baking. Burnt bottoms? Place a baking sheet under the muffin tin. Why this matters: Small tweaks make baking less stressful. My grandkids once made these with melted marshmallow oozing everywhere—we called it “resurrection soup!” What’s your funniest kitchen fail? Let’s laugh together in the comments.

See also [Easy Blackberry Cobbler with Simple Ingredients](#)

Your Empty Tomb Roll Questions Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free crescent dough or rolls. Check marshmallow labels too. **Q: How far ahead can I**

prep these? A: Assemble rolls 1 day early. Keep covered in the fridge until baking. **Q: Any butter swaps?** A: Coconut oil works, but adds a slight coconut flavor. **Q: Can I halve the recipe?** A: Absolutely. Just use a small muffin tin or bake extras in ramekins. **Q: Why dip twice in butter?** A: Extra crunch and flavor. Skipping it? The rolls still taste great.

Sharing the Sweetness

These rolls remind me of Easter mornings with sticky fingers and happy hearts. Tag **Savory Discovery on Pinterest** if you make them—I'd love to see your twist! Did you add sprinkles or swap fillings? Tell me below. Happy cooking! —Elowen Thorn.