

Resurrection Rolls (or Empty Tomb) Recipe

For the dough:

- 185 g of luke warm milk
- 1 sachet of dry yeast
- 1TBS sugar
- 45g of butter
- 1 egg lightly beaten
- 2 cups plain flour

- 2 TBS sugar
- 1 Tsp vanilla extract

For the Inside:

- 8 large marshmallows
- 30g melted butter
- 1 tsp cinnamon

Note you can make this dough recipe by hand, using a food processor or a Thermomix.

1. Put the yeast, 1TBS sugar and luke warm milk into a large mixing bowl and let the yeast start to bubble and do its thing.
2. Next, add the melted (but slightly cooled) butter to the mix along with the egg, plain flour, additional sugar and vanilla extract.
3. Stir the mixture until it comes together and is slightly tacky - if it's too sticky add a bit more flour) and then turn it out onto a board and knead it until it is lovely and smooth. Put dough in a lightly greased bowl, cover with plastic wrap and leave in a warm place for about an hour until it doubles in size.
4. Melt the 30g of butter and then combine it with the sugar and cinnamon. This will represent the oils and spices which were placed on Jesus during the burial ritual.

5. Roll the dough out into a big circle and use a pizza cutter to cut it into 8 wedges.
6. Get your marshmallows (one at a time) and dip it into the cinnamon mixture ensuring it is well coated.
7. Place your coated marshmallow on the fat end of a dough wedge and roll it up ensuring that all holes are securely sealed. This stage is to symbolise Jesus being wrapped in cloth for burial.
8. Place the dough parcel on a baking tray and repeat above process for the remaining marshmallows.
9. Brush the outside of the rolls with any remaining cinnamon mixture – it's just way too good to throw away!
10. Put in the oven for 15 – 20 minutes or until your rolls are golden.
11. Take them out and let them cool down for a while. The rolls now represent the tomb that Jesus was buried in.
12. When you just can't wait any longer cut one open and behold! The tomb is empty! This is to represent Jesus' resurrection.

We hope you enjoy eating these as much as we did!

Sue & Katy