

# Vanishing Breakfast Rolls

1 pkg Canned Biscuits  
5 lg Marshmallows  
¼ tsp Cinnamon  
3 T. Sugar  
¼ c. Margarine or Butter

Preheat oven to 375°F. Prepare a cookie sheet with aluminum foil sprayed with non-stick cooking spray. Melt butter in a custard dish (small bowl) in the microwave. In another custard dish combine the sugar and cinnamon. Cut each marshmallow in half and roll in the margarine and then in the cinnamon and sugar mixture. Wrap each marshmallow in a biscuit, hiding the marshmallow completely in the biscuit. Place the rolls on the pan. When all biscuits are complete, dip the top of each biscuit in the remainder of the butter (margarine) and then in the sugar and cinnamon mixture. Place the biscuits back on the pan with the top up when finished. Bake at 375° F for 11-13 minutes. Allow to cool. Serve

Yield: 5 breakfast rolls

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