Marshmallow Crescent Puffs

Ingredients

- 1/8 cup sugar
- 1/2 tsp cinnamon
- 8 large marshmallows
- 1/8 cup butter, melted
- 1 pkg crescent roll dough

Summary

Yield: 8
Prep Time: 5 minutes
Category: Breads

Instructions

Separate crescent roll dough into 8 triangles. Combine sugar and cinnamon in bowl. Dip a marshmallow in melted butter, then in sugar/cinnamon mixture. Place marshmallow on wide end of crescent roll triangle. Fold corner over marshmallow and roll toward point, completely covering the marshmallow and squeezing edges of dough to seal.

Dip point side in butter and place butter side down in greased muffin pan. Place pan on cookie sheet during baking at 375 degrees for 10-15 minutes or until golden brown.

Remove from pan and drizzle with icing (1/4 c. powdered sugar, 1/2 t. vanilla, 1-2 T. milk, blend until smooth).