



Easy Easter Celebration Rolls

 Dairy Free

READY IN



30 min.

SERVINGS



16

CALORIES



157 kcal

BREAD

Ingredients

- ☐ 0.3 cup granulated sugar
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 2 packages dairy-free crescent rolls refrigerated (such as Pillsbury)
- ☐ 16 large marshmallows for gelatin-free (can use vegan marshmallows)
- ☐ 0.3 cup dairy-free margarine melted

Equipment

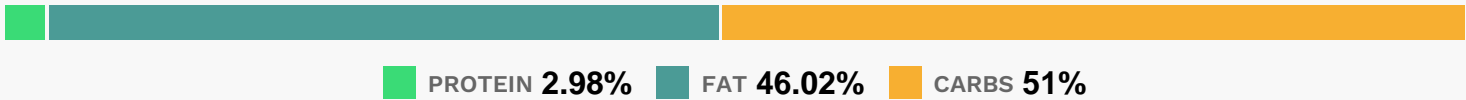
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil
- ☐ muffin liners

Directions

- ☐ Heat your oven to 375F.
- ☐ Spray 16 muffin cups with dairy-free cooking spray (can skip if using silicone cups).
- ☐ In a small bowl, mix the sugar, flour, and cinnamon.
- ☐ Separate the dough into 16 triangles.
- ☐ One at a time, dip each marshmallow in margarine then in the sugar mixture.
- ☐ Wrap each marshmallow in a triangle of dough, beginning at the small point and carefully sealing the edges.
- ☐ Place foil or a cookie sheet under the pans to guard against spills.
- ☐ Bake for 12 to 15 minutes or until the crescents are golden brown.
- ☐ Let them cool in the pan for one minute.
- ☐ Remove the rolls to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:13.16, Glycemic Load:6.14, Inflammation Score:-1, Nutrition Score:0.73000000441528%

Nutrients (% of daily need)

Calories: 157.47kcal (7.87%), Fat: 8.39g (12.91%), Saturated Fat: 3.14g (19.61%), Carbohydrates: 20.92g (6.97%), Net Carbohydrates: 20.83g (7.57%), Sugar: 9.98g (11.09%), Cholesterol: 0mg (0%), Sodium: 250.24mg (10.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.22g (2.44%), Vitamin E: 0.69mg (4.58%), Vitamin A: 135.23IU (2.7%), Iron: 0.43mg (2.38%), Vitamin K: 2µg (1.91%), Manganese: 0.03mg (1.45%)