



Sticky Crescent Rolls

READY IN



20 min.

SERVINGS



20

CALORIES



146 kcal

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 0.3 cup granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 16 large marshmallows
- ☐ 2 tablespoons milk
- ☐ 1 cup powdered sugar
- ☐ 16 oz crescent rolls refrigerated canned

Equipment

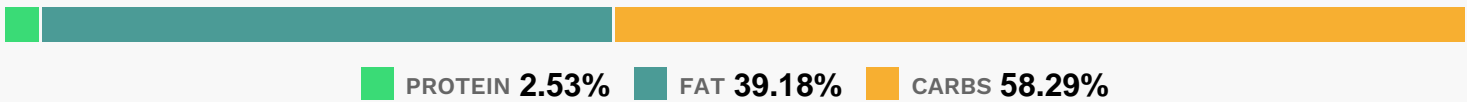
- ☐ bowl

- ☐ oven
- ☐ muffin tray

Directions

- ☐ Combine granulated sugar and cinnamon in a small bowl.
- ☐ Dip marshmallows in melted butter, and roll in cinnamon mixture.
- ☐ Separate crescent rolls into 16 triangles. Wrap 1 marshmallow with 1 triangle, pinching edges to seal. Repeat with remaining marshmallows and triangles.
- ☐ Place each roll in a lightly greased muffin pan cup.
- ☐ Bake at 375 for 10 to 15 minutes or until golden.
- ☐ Stir together powdered sugar and milk to form a smooth glaze.
- ☐ Drizzle over warm rolls; sprinkle with pecans, if desired.

Nutrition Facts



Properties

Glycemic Index:11.18, Glycemic Load:4.52, Inflammation Score:-1, Nutrition Score:0.29826087237376%

Nutrients (% of daily need)

Calories: 146.36kcal (7.32%), Fat: 6.65g (10.23%), Saturated Fat: 3.15g (19.7%), Carbohydrates: 22.25g (7.42%), Net Carbohydrates: 22.2g (8.07%), Sugar: 13.93g (15.48%), Cholesterol: 4.7mg (1.57%), Sodium: 196.74mg (8.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.97g (1.93%), Iron: 0.31mg (1.73%), Vitamin A: 55.2IU (1.1%)