***Recipe for Eenie’s Breakfast Rolls***

1 can crescent rolls                  3 T. melted butter

12 lg marshmallows                   cinnamon-sugar mixture, to taste

Roll each of the 12 marshmallows in the melted butter and then cinnamon-sugar mixture.  Wrap one sugared marshmallow in each of the 8 triangle crescent rolls.  Secure all of the edges to keep the marshmallow from escaping during the cooking process.  To create a glaze, place the remaining butter and cinnamon-sugar mixture on top of the completed rolls.  Bake in a pie tin at 375 for 13 minutes until brown, or longer if the marshmallows remain unmelted.  Eat the 4 extra marshmallows while rolls are baking!