**Cinnamon Puff**

**Ingredients:**

Crescent rolls (or one for each person in your group)

Marshmallows (or one for each person in your group)

2 Tablespoon Sugar

1/4 teaspoon cinnamon

1 Tablespoon butter, melted

**Frosting:**

¼ cup powdered sugar

1-2 tsp milk

Teacher notes:

Muffin Liners

**Directions:**

1. Preheat the oven to 400 degrees
2. Line a muffin tray with 5 paper liners (or how ever many people are in your group)
3. Melt butter in the microwave, in a small bowl, for 10 seconds at a time.
4. Stir the cinnamon and sugar together in a small bowl (Separate from the butter
5. Dip the marshmallow into the melted butter and then into the cinnamon sugar mixture to coat.
6. Wrap the cinnamon sugar marshmallow in the crescent and cover completely. Seal it tightly using your fingers.
7. Place each cinnamon puff into the muffin liner.
8. Bake for 8-10 minutes until the top of the crescent is golden brown
9. Frosting: In another bowl, mix together the powdered sugar and milk until smooth.
10. Drizzle the frosting over the warm cinnamon puffs