



# Magic Marshmallow Crescent Puffs

## 1969 Pillsbury Bake-Off® Winner

### INGREDIENTS

#### Rolls

- 1/4 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 2 cans (8 oz each) Pillsbury™ refrigerated crescent rolls
- 1/1/3 cups miniature marshmallows
- 1/4 cup butter or margarine, melted

#### Glaze

- 1/2 cup powdered sugar
- 1/2 teaspoon vanilla
- 2 to 3 teaspoons milk
- 1/4 cup chopped nuts

### DIRECTIONS

1. Pre-heat oven to 375°F. Grease 16 medium muffin cups. In a medium bowl, mix the sugar, flour and cinnamon. In a smaller bowl, melt butter in microwave. Add the marshmallows to butter and mix until coated. Using a slotted spoon, transfer the marshmallows to the sugar/flour mixture. Mix well to coat.
2. Lay out dough on work surface, separating each triangle. Place marshmallow mixture (about 15

- marshmallows per roll) in the center of each dough triangle. Fold dough over the marshmallows and pinch edges to seal. Dip the sealed side of dough in the remaining butter and place butter side down in muffin cup.
3. Bake 12 minutes or until golden brown. Cool in pan 1 minute before transferring to baking rack. (Protect bottom with cookie sheet, wax paper, etc to catch drips)
  4. Glaze: In small bowl, mix powdered sugar, vanilla and milk. (Add enough milk to get the desired consistency) Drizzle glaze over warm rolls. Top with nuts. Serve warm.
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