

# Magic

## Marshmallow Crescent Puffs

*From the Kitchen of: Edna M. Walker (Pillsbury Bake-Off Winner)*

1/4 Cup Sugar	1/4 Cup Butter (melted)
2 Tablespoon Flour	1/2 Cup Powdered Sugar
1 Teaspoon Cinnamon	1/2 Teaspoon Vanilla
2 Cans Crescent Rolls	2 Teaspoon Milk
16 Marshmallows	1/4 Cup Chopped Nuts

Heat oven to 375°F. Spray 16 medium muffin cups with No-Stick Cooking Spray. In small bowl, mix granulated sugar, flour and cinnamon.

Separate dough into 16 triangles. For each roll, dip 1 marshmallow into melted butter; roll in sugar mixture. Place marshmallow on shortest side of triangle. Roll up, starting at shortest side and rolling to opposite point. Completely cover marshmallow with dough; firmly pinch edges to seal. Dip 1 end in remaining butter (Dip top in cinnamon/sugar mixture); place butter side down in muffin cup.

Bake 12 to 15 minutes or until golden brown. (Place foil or cookie sheet on rack below muffin cups to guard against spills.) Cool in pan 1 minute. Remove rolls from muffin cups; place on cooling racks set over waxed paper.

In small bowl, mix powdered sugar, vanilla and enough milk for desired drizzling consistency. Drizzle glaze over warm rolls. Sprinkle with nuts. Serve warm.

TIP: As soon as you take rolls out of oven, use 2 knives to lift them out quickly.