

Empty Tomb Biscuits

Ingredients:

- 1 can biscuits (usually 8 per package)
- 8 marshmallows
- 3 Tb butter, melted in shallow baking dish
- 1 cup cinnamon sugar, in a small bowl

Directions:

1. Preheat oven to 375.
2. Spread out one biscuit and flatten it a bit so that the marshmallow will fit in the middle.
3. Roll marshmallow in butter and then in cinnamon sugar mixture. Put a marshmallow in the center of each biscuit.
4. Fold over half of the biscuit over the marshmallow.
5. Make sure when you shut the pouch it has some extra room in there. This is so the marshmallow doesn't push it open. Seal it well you don't want any gaps.
6. Brush the tops of the 'tombs' with butter and sprinkle with cinnamon sugar.
7. Bake for 10-14 minutes, or until the tops are golden brown. Cool for 1 minute on the pan.
8. When it's done baking, take a look at this open empty tomb!!! How neat is that!

