

See's CANDIES®

Scotchmallow® Rolls



Makes 16 gooey rolls

Ingredients

- 2 (8 oz) cans refrigerated crescent rolls
- 16 See's Scotchmallows, cut in $\frac{1}{2}$ (two halves in each crescent roll)
- $\frac{1}{4}$ cup butter, melted
- Coarse sugar to sprinkle

Instructions

1. Preheat oven to 375°. Line muffin pan with paper baking cups.
2. Separate crescent rolls into 16 triangles.
3. Place two halves of See's Scotchmallows towards the wide end of triangle. Roll triangles from wide to narrow point; pinch side ends and bring ends toward center.
4. Brush with butter and sprinkle with sugar. Place rolls in lined muffin pan.
5. Bake 10-15 minutes until rolls are golden brown. Serve warm