**Marshmallow Crescent Puffs**

*In 1969 this recipe was the grand prize winner in the 20th Pillsbury Bake Off contest. The cinnamon sugar coated marshmallows melt during baking forming tender crescent puffs with sweet centers.*

**PUFFS**:

1/8 c sugar

1 T. flour

½ t. cinnamon

1 roll crescent rolls

8 large marshmallows

1/8 c butter

**GLAZE**:

1/3 c. powdered sugar

1/8 t. vanilla

1 ½ teaspoons water

Preheat oven to 375 degrees.

**PUFFS**:

In a small bowl, combine sugar, flour, and cinnamon. Separate dough into 8 triangles. Dip one marshmallow in butter: roll in sugar mixture. Place marshmallow on wide end of the triangle. Roll up starting at wide end of triangle and roll to the opposite point. Completely cover marshmallow with dough; firmly pinch edges to seal. Place in paper muffin cups in muffin tin. Repeat with remaining crescents and marshmallows.

Bake for 12-15 minutes or until golden. Immediately remove and cool on wire racks.

**GLAZE**:

In a small bowl, blend powdered sugar, vanilla, water to make glaze. Drizzle over warm rolls.