CINNAMON POCKETS   
YIELD: 5 pockets

INGREDIENTS:   
-5 regular marshmallows   
-2 Tbsp melted butter   
-1/2 tsp cinnamon mixed with   
-2 Tbsp sugar   
-1 can ready-to-cook, refrigerator, regular biscuits (10 in a can)

DIRECTIONS:   
1- Preheat oven to 375˚ F Bake.   
2- Line a cookie sheet with foil and spray with cooking spray.   
3- Roll out or flatten one biscuit until about a 4 “ circle.   
4- Put flat biscuit on cookie sheet.   
5- Roll 1 marshmallow in melted butter and then in cinn/sugar.   
6- Place on flat biscuit.   
7- Roll out another biscuit and place on top of marshmallow   
8- Seal the edges of the 2 biscuits together with a fork or fingers.   
9- Bake 12 minutes or until golden (marshmallow will melt and leave a hollow center)