

## Ham and Cheese Pancakes - The Perfect Savory Brunch Treat

Salty Pancakes with Ham and Cheese



**OVEN**  
**200°F**

**TIME**  
**10 min**

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### INGREDIENTS

150g all-purpose flour  
1 tsp baking powder  
2 eggs  
200ml milk  
1 pinch salt  
2 tbsp melted butter (plus extra for cooking)  
4 slices ham  
100g grated cheese (Emmental, cheddar, or other melty cheese)

#### Swaps and Notes:

Flour: Use gluten-free flour blends if needed.

Cheese: Try Swiss, Gruyère, mozzarella, or a spicy pepper jack.

Add-ins: Fresh herbs (like chives or parsley), spinach, or sautéed mushrooms make great additions.

Vegetarian version: Omit ham or substitute with sautéed zucchini or mushrooms.

#### Step-by-Step Directions:

##### Make the Pancake Batter:

In a large bowl, whisk together flour, baking powder, and salt.

Crack in the eggs and gradually add milk, whisking to prevent lumps.

Add melted butter and mix until smooth. Let the batter rest for 5-10 minutes.

#### Cook the Pancakes:

Heat a non-stick skillet over medium heat and add a little butter.

Pour in a small scoop of batter and spread it into a round shape.

Cook until bubbles form on the surface, then flip the pancake.

#### Add Ham and Cheese:

Immediately place a slice of ham and a sprinkle of grated cheese on half of the cooked side.

Fold the pancake in half or place another pancake on top like a sandwich.

Let the cheese melt gently-about 1-2 minutes more.

Transfer to a warm plate and repeat with the remaining batter and toppings.

#### Tips for Success:

Don't overmix the batter-stir until just combined for fluffier pancakes.

Letting the batter rest helps the pancakes rise better.

Keep warm in a 200°F oven while making the rest.

Use a non-stick or well-seasoned skillet to prevent sticking.

#### Serving Suggestions & Pairings:

A light green salad with vinaigrette

A drizzle of creamy mustard or bœuf chame sauce

## DIRECTIONS

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4. Cook the Pancakes: Heat a non-stick skillet over medium heat and add a little butter.
5. Pour in a small scoop of batter and spread it into a round shape.
6. Cook until bubbles form on the surface, then flip the pancake.
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11. Tips for Success: Don't overmix the batter-stir until just combined for fluffier pancakes.
12. Letting the batter rest helps the pancakes rise better.
13. Keep warm in a 200°F oven while making the rest.
14. Use a non-stick or well-seasoned skillet to prevent sticking.
15. Serving Suggestions & Pairings: These pancakes are a complete meal on their own, but try pairing them with:

16. A light green salad with vinaigrette
17. A drizzle of creamy mustard or béchamel sauce
18. A side of roasted tomatoes or sautéed greens
19. Craving more handhelds? Try Sheet Pan Quesadillas or Cheesy Chicken Sliders
20. Storage and Leftover Tips: Store in an airtight container in the fridge for up to 3 days.
21. Reheat gently in a skillet or toaster oven.
22. Freeze cooled pancakes between sheets of parchment, then reheat directly from frozen.
23. More Recipes You Will Love: Love cheesy, creative takes on classic dishes? Check out:
24. These : Sheet Pan Quesadillas
25. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip

## SWAPS & NOTES

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/ham-and-cheese-pancakes-the-perfect-savory-brunch-treat/>