

Savory Ham and Cheese Pancakes - Fluffy, Cheesy, and Comforting

Tired of sweet pancakes? These



OVEN
200°F

TIME
30 min

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INGREDIENTS

150g all-purpose flour
1 tsp baking powder
2 large eggs
200ml milk
1 pinch of salt
2 tbsp melted butter (plus more for cooking)
4 slices of ham
100g grated cheese (Emmental, cheddar, or your favorite melting cheese)

DIRECTIONS

1. Prepare the Pancake Batter: In a large bowl, whisk together flour, baking powder, and salt.
2. Add eggs and milk, whisking gradually to avoid lumps.
3. Stir in the melted butter until smooth. Let the batter rest while you preheat your skillet.
4. Cook the Pancakes: Heat a non-stick skillet or griddle over medium heat. Add a touch of butter.
5. Pour a scoop of batter into the pan and spread gently to form a small pancake.
6. Cook for 2-3 minutes until bubbles form and edges begin to set. Flip carefully.
7. Add the Filling: Once flipped, immediately place a slice of ham and a handful of cheese on half of the pancake.
8. Fold the pancake over like an omelet (or top with another pancake) to create a filled sandwich.
9. Cook for 1-2 more minutes until the cheese is melted and everything is hot.
10. Serve: Repeat with remaining batter and filling ingredients.
11. Serve warm with a side salad, mustard, or dipping sauce.

SWAPS & NOTES

Cheese options : Swiss, mozzarella, or gouda all melt beautifully.

Ham swap : Use cooked bacon, turkey, or even sautéed mushrooms for a vegetarian option.

Make it herby : Add chopped chives or parsley to the batter for extra flavor.

Cook in a touch of olive oil instead of butter.

TIPS FOR SUCCESS

Let the batter rest for 5-10 minutes before cooking-this gives you fluffier results.

Use a ladle to keep pancake sizes consistent.

Press lightly with a spatula once folded to help the cheese melt evenly.

Serve right away , or keep warm in a 200°F oven until ready to serve.

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

Original recipe: <https://chefmaniac.com/savory-ham-and-cheese-pancakes-fluffy-cheesy-and-comforting/>