

## Ham and Cheese Breakfast Muffins - Easy, Fluffy, and Family-Friendly

Ham and Cheese Fluffy Muffins - The Perfect Savory Bite Anytime ???



**OVEN**  
**375°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup diced ham
- 1 cup shredded cheddar cheese
- 1 ½ cups all-purpose flour
- 1 tbsp baking powder
- ½ tsp salt
- ... tsp black pepper
- 2 large eggs
- 1 cup milk
- 1/3 cup unsalted butter, melted
- 1 tsp Dijon mustard (optional, but adds great flavor)

### DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C).
2. Grease or line a muffin tin with paper liners.
3. Mix Dry Ingredients: In a large bowl, whisk together flour, baking powder, salt, and black pepper.
4. Combine Wet Ingredients: In a separate bowl, whisk eggs, milk, melted butter, and Dijon mustard (if using).
5. Combine & Mix: Pour the wet mixture into the dry ingredients.
6. Stir until just combined-don't overmix!
7. Fold in Ham & Cheese: Gently fold in diced ham and shredded cheddar until evenly distributed.
8. Fill and Bake: Divide the batter into muffin cups, filling each about 2/3 full.
9. Bake for 18-20 minutes, or until golden brown and a toothpick comes out clean.
10. Cool & Serve: Let muffins cool in the pan for a few minutes before transferring to a wire rack.
11. Serve warm or at room temp!

### SWAPS & NOTES

**Cheese Options:** Try Swiss, Gruyère, or pepper jack for different flavor profiles.

A pinch of garlic powder or a splash of hot sauce adds zip too.

**Ham Alternatives:** Bacon bits, cooked sausage crumbles, or chopped turkey work well.

**Make it Veggie:** Swap ham for sautéed mushrooms or spinach.

## TIPS FOR SUCCESS

Don't overmix or the muffins may become dense.

Let them cool slightly so the steam finishes the fluffy texture inside.

Sprinkle extra cheese on top before baking.

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

Original recipe: <https://chefmaniac.com/ham-and-cheese-breakfast-muffins-easy-fluffy-and-family-friendly/>