

How to Make Buttery Ham and Cheese Biscuits That Practically Melt in Your Mouth

Ham and Cheese Butter Swim Biscuits



OVEN
375°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups biscuit mix (like Bisquick or your favorite brand)
1 cup diced ham
1 cup shredded cheddar cheese
... cup butter, melted
 $\frac{3}{4}$ cup milk

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 375°F (190°C). Grease an 8x8-inch or similar baking dish.
- 2.** Mix the Dough: In a large bowl, stir together the biscuit mix, ham, shredded cheese, and milk until a sticky dough forms.
- 3.** Transfer & Butter: Spoon the dough into the greased baking dish and gently spread into an even layer. Pour melted butter evenly over the top.
- 4.** Bake: Bake for 20-25 minutes, or until the top is golden brown and a toothpick comes out clean from the center.
- 5.** Cool Slightly & Serve: Let sit for 5 minutes before slicing and serving. Serve warm and buttery!

SWAPS & NOTES

Cheese : Sharp cheddar gives the best flavor, but feel free to swap with Monterey Jack, Swiss, or pepper jack.
Ham : Great use for leftovers or thick-sliced deli ham.

Biscuit Mix : If you're out, mix 2 cups flour, 1 tbsp baking powder, $\frac{1}{2}$ tsp salt, and $\frac{1}{2}$ cup butter or shortening.
Add ... tsp garlic powder or chopped jalapeños to the mix.

TIPS FOR SUCCESS

Use Shredded Cheese : Pre-shredded works, but shredding your own melts better.
Spread Evenly : The dough will be thick - just do your best to even it out so it bakes uniformly.
Serve Fresh : Best enjoyed warm from the oven.
Double the recipe and bake in a 9x13-inch dish.

