

Spicy Buffalo Ham and Cheese Croissants - A Bold Twist on a Classic

1/4 cup poppy seeds or sesame seeds



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Croissants:

- 1 pound black forest ham, deli sliced
- 6 large croissants
- 6 slices pepper jack cheese
- 2 tablespoons butter, melted
- 1/4 cup poppy seeds or sesame seeds (optional)
- Non-stick cooking oil spray

For the Spicy Buffalo Honey Mustard:

- 1/4 cup honey mustard
- 2 tablespoons barbecue sauce
- 1/2 tablespoon buffalo sauce (Frank's Red Hot or similar)

DIRECTIONS

1. Preheat:: Preheat your oven to 350°F (175°C).
2. Lightly spray a baking sheet with non-stick cooking oil.
3. Make the Sauce:: In a bowl, whisk together honey mustard, barbecue sauce, and buffalo sauce until smooth.
4. Assemble the Croissants:: Slice croissants in half lengthwise.
5. Spread a layer of spicy buffalo honey mustard sauce inside each croissant.
6. Layer on slices of ham and a slice of pepper jack cheese.
7. Close the croissants and brush tops with melted butter.
8. Sprinkle with poppy seeds or sesame seeds (optional, but adds great texture and flair).
9. Bake:: Place assembled croissants on the prepared baking sheet.
10. Bake for 8 minutes, or until the cheese is melted and the croissants are golden.

TIPS FOR SUCCESS

- Use quality deli ham for the best texture and flavor.
- Don't overbake -you want the croissants crispy, not dry.
- Add more buffalo sauce if you like a hotter kick.
- Use smaller croissants for perfect party sliders.

