

## Irresistible Honey Ham Biscuits with a Tangy Butter Glaze

This recipe makes about 16 irresistible biscuits.



**OVEN**  
**375°F**

**TIME**  
**10-15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 (7.5 oz) cans Refrigerated Biscuits (the smaller, non-flaky kind work best, 8 biscuits per can)

1/2 lb thinly sliced Deli Ham (Black Forest or honey ham are great choices)

8 slices Swiss Cheese, cut into quarters

1/2 cup (1 stick) Unsalted Butter

2 tbsp Honey

2 tbsp Dijon Mustard

1 tbsp Poppy Seeds

1 tsp Worcestershire Sauce

1/2 tsp Onion Powder

**Biscuits:** Standard, non-flaky refrigerated biscuits are ideal as they provide a sturdy base. If you have larger "Grands!" style biscuits, you may only need one can.

**Ham:** Thinly sliced deli ham is perfect. You can also use leftover baked ham from a holiday dinner; just slice it very thin.

**Cheese:** Swiss cheese is the classic choice for its nutty flavor that pairs perfectly with ham. However, provolone, cheddar, or gruyere would also be delicious.

**The Glaze:** Don't be tempted to skip any part of the glaze! Each ingredient plays a crucial role in creating the signature tangy-sweet flavor.

**Step-by-Step Instructions:**

**Bake the Biscuits:** Preheat your oven according to the directions on the biscuit package (usually

around 375°F or 400°F). Bake the biscuits on a baking sheet as directed, until they are golden brown.

**Assemble the Biscuits:** While the biscuits are still warm, use a serrated knife to carefully slice each one in half horizontally.

**Layer Ham and Cheese:** Place the bottom halves of the biscuits into a 9x13 inch baking dish, arranging them snugly together. Fold a slice of ham onto each biscuit bottom, then top the ham with a quarter-slice of Swiss cheese. Place the top half of each biscuit back on.

**Make the Honey-Mustard Glaze:** In a small saucepan, combine the butter, honey, Dijon mustard, poppy seeds, Worcestershire sauce, and onion powder. Whisk together over medium-low heat until the butter is completely melted and the sauce is smooth and combined.

**Pour the Glaze:** Slowly and evenly pour the warm glaze over all of the biscuits in the baking dish. Use a spoon or pastry brush to ensure the tops and sides are all coated in the delicious mixture.

**Let it Soak (Optional but Recommended):** For the best flavor, let the biscuits sit for 10-15 minutes to allow the glaze to soak into the bread. You can also cover and refrigerate them at this point for several hours to bake later.

**Final Bake:** Cover the baking dish with aluminum foil and bake in the preheated oven for 10 minutes. Remove the foil and bake for another 5-10 minutes, or until the cheese is completely melted and the tops are golden brown and bubbly.

**Serve Warm:** Let the biscuits cool for just a minute or two before serving. They are best enjoyed warm while the cheese is still gooey.

**Tips for Success:**

**Use a Serrated Knife:** A serrated bread knife is the best tool for slicing the warm, soft biscuits without crushing them.

**Don't Boil the Glaze:** You only need to warm the glaze enough to melt the butter and combine the ingredients. There's no need to bring it to a boil.

**Cover with Foil:** The initial 10 minutes of baking under foil is important. It allows the inside to get hot and the cheese to melt without the tops burning.

**Serving Suggestions:**

**Storage and Leftover Tips:**

**Storage:** Store any leftover biscuits in an airtight container in the refrigerator for up to 3 days.

**Reheating:** The best way to reheat them is in the oven or an air fryer at 350°F for about 5-10 minutes, until they are warmed through and the tops re-crisp slightly. A quick stint in the microwave works too, though the biscuit will be softer.

#### More Recipes You Will Love:

For a super easy, cheesy dip, this Crockpot Nacho Dip is always a winner.

You have to see How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.

For a fun twist on nachos, these Totchos (Tater Tot Nachos) are a must-try.

Looking for a hearty breakfast or brunch bake? This One-Pan Breakfast Bake is a lifesaver.

## DIRECTIONS

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11. **Cover with : Foil:** The initial 10 minutes of baking under foil is important. It allows the inside to get hot and the cheese to melt without the tops burning.
12. **Serving Suggestions:** These Warm Honey Ham Biscuits are a fantastic appetizer for any party or a star player on a game-day spread. They are also hearty enough to be a light meal when served with a simple green salad, some coleslaw, or a bowl of tomato soup. They are a welcome addition to any brunch, lunch, or dinner table.
13. **Storage and Leftover Tips: Storage:** Store any leftover biscuits in an airtight container in the refrigerator for up to 3 days.
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15. **More Recipes You Will Love:** If you're on the hunt for more easy, crowd-pleasing party foods, you've come to the right place:
16. For a super easy, cheesy dip, this : [Crockpot Nacho Dip](#) is always a winner.
17. You have to see : [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).
18. For a fun twist on nachos, these : [Totchos \(Tater Tot Nachos\)](#) are a must-try.
19. Looking for a hearty breakfast or brunch bake? This [One-Pan Breakfast Bake](#) is a lifesaver.
20. For another unique appetizer, try this : [Baked Kosher Salami](#).
21. **Final Thoughts:** There's a reason recipes like this get passed around at potlucks and family gatherings for generations. They are simple, packed with comforting flavors, and they just make people happy. These Warm Honey Ham Biscuits are no exception. They are a little bite of pure joy, and I hope they become as much of a favorite in your home as they are in mine.
22. Let me know if you make them for your next get-together!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/irresistible-honey-ham-biscuits-with-a-tangy-butter-glaze/>