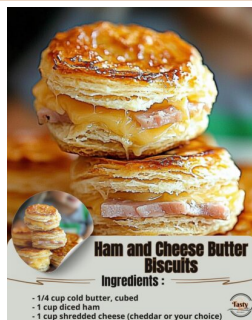


Fluffy Ham and Cheese Biscuits: Buttery, Cheesy, and Irresistible!

Fluffy Ham and Cheese Butter Biscuits



OVEN
450°F

TIME
10 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ cup cold butter, cubed
- 1 cup diced ham
- 1 cup shredded cheese (cheddar, Monterey Jack, or your favorite)
- $\frac{3}{4}$ cup milk

Step-by-Step Instructions:

1. Preheat the Oven:
2. Mix the Dry Ingredients:
Flour
Baking powder
Salt
3. Cut in the Butter:
4. Add Ham and Cheese:
5. Pour in the Milk:
6. Shape the Biscuits:
7. Bake Until Golden:
8. Serve & Enjoy!:

Pro Tips for Perfect Ham and Cheese Biscuits:

Use Cold Butter - Cold butter creates the best flaky layers in biscuits. I even freeze the butter for a few minutes before cutting it in!

Don't Overmix - Stir just until the dough comes together. Overmixing leads to dense, tough

biscuits.

Experiment with Cheese - Sharp cheddar adds great flavor, but smoked gouda, Swiss, or pepper jack also work wonderfully.

Want a Flaky Biscuit? - Instead of rolling the dough, fold it over itself a few times before patting it down-this helps create layers.

Brush with Butter - For extra flavor, I brush the biscuits with melted butter as soon as they come out of the oven.

What to Serve with Ham and Cheese Biscuits:

Scrambled Eggs & Bacon - A classic breakfast pairing!

Soups & Stews - Perfect for dunking into chili, creamy tomato soup, or potato soup.

Gravy - Smother with sausage gravy for a Southern-style comfort meal.

Salads - Serve alongside a fresh green salad for a satisfying lunch.

On Their Own - They're delicious as a grab-and-go snack anytime!

FAQs (From My Kitchen to Yours):

Why You Need These Ham and Cheese Biscuits in Your Life:

DIRECTIONS

1. Preheat the Oven: I set my oven to 450°F (230°C) and line a baking sheet with parchment paper or lightly grease it.
2. Mix the Dry Ingredients: In a large mixing bowl, I whisk together:
3. Flour
4. Baking powder
5. Salt
6. This ensures an even distribution of the leavening agent.
7. Cut in the Butter: I add the cold, cubed butter to the dry ingredients. Using a fork, pastry cutter, or my fingers, I mix until the texture resembles coarse crumbs.
8. (Keeping the butter cold helps create flaky, buttery layers in the biscuits!)
9. Add Ham and Cheese: I gently stir in the diced ham and shredded cheese, making sure they are evenly distributed throughout the mixture.
10. Pour in the Milk: I slowly add $\frac{3}{4}$ cup of milk, stirring just until combined. The dough should be soft and slightly sticky-overmixing can make the biscuits tough!
11. Shape the Biscuits: On a lightly floured surface, I turn out the dough and pat it down to about 1 inch thick. Using a biscuit cutter or a glass, I cut out rounds and place them on the prepared baking sheet.
12. (No biscuit cutter? No problem! Just scoop and drop spoonfuls of dough onto the sheet for rustic-style biscuits.)

13. **Bake Until Golden:** I place the biscuits in the oven and bake for 12-15 minutes, or until the tops are golden brown and slightly crisp.
14. **Serve & Enjoy!** I let the biscuits cool slightly before serving them warm.
15. I love to enjoy them as is, with butter, or even with a drizzle of honey for a sweet-savory twist!
16. **Pro Tips for Perfect Ham and Cheese Biscuits:** Use Cold Butter - Cold butter creates the best flaky layers in biscuits. I even freeze the butter for a few minutes before cutting it in!
17. **Don't Overmix -** Stir just until the dough comes together. Overmixing leads to dense, tough biscuits.
18. **Experiment with :** Cheese - Sharp cheddar adds great flavor, but smoked gouda, Swiss, or pepper jack also work wonderfully.
19. **Want a :** Flaky Biscuit? - Instead of rolling the dough, fold it over itself a few times before patting it down-this helps create layers.
20. **Brush with :** Butter - For extra flavor, I brush the biscuits with melted butter as soon as they come out of the oven.
21. **What to Serve with Ham and Cheese Biscuits:** These biscuits are incredibly versatile and pair well with a variety of dishes:
22. **Scrambled :** Eggs & Bacon - A classic breakfast pairing!
23. **Soups & :** Stews - Perfect for dunking into chili, creamy tomato soup, or potato soup.
24. **Gravy -** Smother with sausage gravy for a Southern-style comfort meal.
25. **Salads -** Serve alongside a fresh green salad for a satisfying lunch.

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

Original recipe: <https://chefmaniac.com/fluffy-ham-and-cheese-biscuits-buttery-cheesy-and-irresistible/>