



Easy Ham and Cheese Pinwheels

Description

These scrumptious ham and cheese pinwheels are my go-to appetizer for any get-together. They come together with just a few ingredients and take under an hour to make, but look and taste gourmet.

Ingredients

- 2 sheets frozen puff pastry one 17.3 oz package, thawed overnight in fridge
- 3 tablespoons Dijon mustard divided
- 12 slices deli ham about 10 oz, thinly sliced
- 2 cups grated Gruy re or sharp cheddar cheese about 5 oz
- 2 tablespoons chopped fresh parsley for garnish

Instructions

1. Lay one sheet of thawed puff pastry on a large sheet of plastic wrap. Use a rolling pin to roll it into a 10 12-inch rectangle.
2. Spread 1  2 tablespoons of the Dijon mustard evenly over the pastry, leaving a 1 2-inch border.
3. Layer 6 slices of deli ham on top, overlapping slightly. Sprinkle
4. with 1 cup of the grated cheese.
5. Starting from a long edge, roll up the pastry tightly into a log. Trim the ends so they are even. Wrap log in plastic and refrigerate for 20 minutes.
6. Repeat process with second puff pastry sheet, remaining 1  2 tablespoons mustard, 6 slices ham and 1 cup cheese. Refrigerate log for 20 minutes.

7. Preheat oven to 375°F. Line 2 baking sheets with parchment paper.
8. Cut logs into 1½-inch slices and place pinwheels cut-side up on the baking sheets, spaced 1-inch apart.
9. Bake for 18 minutes, until puffed and golden brown.
10. Remove from oven and immediately garnish with chopped parsley. Serve warm.

Category

1. Grandma Recipes

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