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Sweet & Savory Ham and Cheese Pinwheel Recipe

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SWEET & SAVORY HAM AND CHEESE PINWHEEL RECIPE

Ingredients

- 1 package refrigerated crescent rolls
- 1-2 Tablespoons (Tbsp) Cherchies® Champagne Mustard, Cherchies® Hot Banana Pepper Mustard, or Cherchies® Cranberry Mustard
- 4-5 slices deli ham or leftover holiday ham, sliced thin
- 4-5 slices Swiss or Provolone cheese
- 2-3 Tablespoons (Tbsp) Cherchies® Apple Butter Spread
- 1 Tablespoon (Tbsp) poppy seeds

Preparation

1. Preheat oven to 350 degrees. On a floured surface or on parchment paper, roll out the crescent roll dough into the shape of a rectangle. Spread the dough with the mustard of your choice.
2. Next, layer the dough with the cheese, followed by the ham. Starting with the long side of the dough, carefully and tightly roll up the dough and place the dough seam side down. Refrigerate the rolled up dough for about 15 minutes to allow for easier cutting.
3. Once the dough has chilled, remove the rolled dough from the refrigerator and carefully slice into 1 inch segments and place on a parchment paper baking sheet.
4. Lightly brush the pinwheels with the Apple Butter Spread and then sprinkle the pinwheels with the poppy seeds.
5. Bake in the oven for about 15 minutes, or until golden brown. Enjoy!



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