

Ham and Cheese in Puff Pastry by Lynn's Recipes



Lynn demonstrates how to make Ham and Cheese in Puff Pastry. This would be a great lunch time treat or you could cut them in small square to serve as appetizers. You could take these to a Super Bowl party or any other get together you need to have an appetizer. Adapted from Ina Garten.

Ingredients:

- 1 package (2 sheets) frozen puff pastry, defrosted
- 2 Tablespoons Dijon mustard
- ¼ pound sliced deli ham
- ½ pound sliced deli Swiss cheese
- 1 egg beaten with 1 Tablespoon water for egg wash

Preheat oven to 450°. Place a piece of parchment paper on a sheet pan.

Lay 1 sheet of puff pastry on a floured surface and carefully roll out to 10 x 12". Place it on the sheet pan and brush the center with the mustard, leaving a 1" border around the edges. Place a layer first of ham and then cheese, also leaving a 1" border.

Place the second sheet of puff pastry on the floured board and roll it out to 10x12". Place the second sheet on top of the filled pastry, lining up the edges. Cut the edges straight with pizza cutter or knife and press lightly together. Brush the top with the egg wash and cut a few slits in the top to allow steam to escape.

Bake for 20-25 minutes, until puffed and golden brown. Allow to cool for a few minutes and serve hot or warm.

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*If it starts to get to brown on the top, you can tent it with a piece of aluminum foil.

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