



Ham and Cheddar Biscuits

Recipe By UNICOI PRESERVES

SERVES: 8

INGREDIENTS:

- 2 cups baking mix
- 1 cup ham, *chopped*
- 1 cup cheddar cheese, *shredded*
- 1/8 tsp. cayenne pepper
- 2/3 cup milk
- 2 tbsp. Laura Lynn unsalted butter, *melted*
- Laura Lynn canola oil cooking spray
- 4 oz. Unicoi Preserves Salted Caramel Peach Spread

DIRECTIONS:

- 1. Preheat the oven to 450°F. Spray baking sheet with cooking spray.
- 2. Stir together baking mix, ham, cheese and cayenne pepper in a mixing bowl.
- 3. Add milk, stir until combined, and a soft dough forms; do not overmix.
- 4. Use two spoons to drop 8 biscuits, evenly spaced, on a prepared pan.
- 5. Bake for 13-15 minutes or until golden brown. Brush with melted butter and serve hot with Unicoi Preserves Salted Caramel Peach Spread.

Have leftover holiday ham and cheese from that cheeseboard? These easy drop biscuits are a tasty leftover makeover!

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