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## Ham and Cheese Puff Pancake

by [Lindsey](#) on January 16, 2013

We have breakfast for dinner about once a week, sometimes more if my husband or I have a lot going on. It's easy and the kids always enjoy it. This recipe for Ham and Cheese Puff Pancake is something that rolls dinner and breakfast into one. If you don't have ham, you could definitely use crumbled, cooked sausage instead. I used Gruyere, but cheddar, mozzarella or any good melting cheese. (I'm thinking Pepper Jack with some chorizo would be magic together.)



I love these kinds of meals that come together quickly for busy nights, or even for lazy Sunday mornings. My family went crazy for this, and I bet yours will too.



## Ham and Cheese Puff Pancake

from [Lindsey Johnson](#)

### Ingredients:

- 1/4 cup butter, for pan
- 1 cup milk, room temperature
- 1 cup flour
- 4 large eggs, room temperature
- 1/4 tsp. salt
- 1 cup diced ham
- 1-2 cups shredded cheese (I used about 1 1/2 cups of Gruyere)
- 1 tsp. dried or 1 Tbsp. fresh herbs

**Instructions:**

In a medium bowl, whisk together milk, flour, eggs, and salt until smooth. Alternatively, place everything in a blender and blend until smooth. Set aside for 20-30 minutes while oven is preheating.

Preheat oven to 425 degrees F. Place butter in a 9 by 13" glass baking dish. Heat in oven for 5-10 minutes, until butter is completely melted and foaming. Remove pan from oven and tilt to cover the bottom entirely with the butter. Remove from oven and pour batter into the pan. Quickly top with the diced ham, shredded cheese and herbs.

Bake for about 20-25 minutes, or until it is puffed up and the cheese is golden brown and bubbly. Cool slightly before serving.

Serve with fruit or a small green salad.

Makes enough for 4-6 people.





Looking for another great breakfast for dinner? Our other family favorite is [Loaded Breakfast Quesadillas](#).

Tagged as: [breakfast](#), [meat](#), [pancakes](#), [Recipe](#)



Written by [Lindsey Johnson](#)

Lindsey Johnson is a stay-at-home mom who enjoys cooking, baking, photography, gardening, and writing. You can find more recipes at her blog, [Cafe Johnsonia](#). Read other posts by [Lindsey](#)

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[1 Colleen](#) January 16, 2013 at 1:30 pm

I was wondering if this freezes well or does good as leftovers. I was thinking of baking it in smaller sizes and freezing.

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[2 cakewhiz](#) January 17, 2013 at 12:55 am

this looks so good that i wouldn't mind having it for lunch or dinner ;)

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[3 Jennyroo](#) January 21, 2013 at 1:27 pm

We made this for lunch on Saturday. It was DELICIOUS! We often make a puffy oven pancake for breakfast, my three little boys all quite like it so it was an easy sell to pop one with ham and cheese onto their lunchtime plates. They gobbled it right up! I just used what we had in the fridge, which was some very thinly cut deli honey ham and mozzarella cheese. Turned out fabulously well! I broiled it for a minute at the end to make the cheese brown and bubbly, but other than that I followed the recipe to a 't'! We will definitely be adding this into our regular rotation. Thanks, Lindsay!

[Reply](#)



[4 jani lebaron](#) January 24, 2013 at 1:28 pm

Yum!

[Reply](#)[5](#) Karen Holt February 18, 2013 at 12:59 pm

This is like Pop up Pancakes with ham and cheese added. I printed this one out.

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