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## Ham 'n Swiss Biscuit Buns



This biscuit bundle features favorites hot ham and cheese.

Prep Time: **10 Min**

Total Time: **25 Min**

Makes: **5 servings (2 biscuit buns each)**

User Rating: ★★★★★



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### INGREDIENTS:

- 1 can (4.25 oz) deviled ham spread
- 1/4 cup coarsely chopped pecans
- 1/4 cup shredded Swiss cheese (4 oz)
- 1/2 cup chopped sweet gherkin pickles
- 1 can (12 oz) Pillsbury® Grands!® Jr. Golden Homestyle Buttermilk Biscuits
- 1 to 2 tablespoons butter or margarine, melted
- 1 teaspoon poppy seed

### DIRECTIONS:

1. Heat oven to 375°F. In small bowl, mix ham spread, pecans, cheese and pickles.
2. Separate dough into 10 biscuits. Press or roll each into 4-inch round. Spoon about 1 tablespoon ham mixture onto center of each round. Fold dough around filling, covering completely; seal well and shape each into ball. On ungreased cookie sheet, place balls, seam side down. Brush tops with butter; sprinkle with poppy seed.
3. Bake 10 to 14 minutes or until golden brown. Immediately remove from cookie sheet. Serve warm.

### NUTRITION INFORMATION:

**1 Serving: Percent Daily Value\*: Exchanges: 1/2 Other Carbohydrate Carbohydrate Choices: 2**

\*Percent Daily Values are based on a 2,000 calorie diet.