

Baked Ham & Cheese Wraps

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What I really like about these baked ham and cheese wraps is how simple and common the ingredients are--things that many people would already have in their house--so it's great for a last minute throw together snack for surprise guests.



Ingredients

1 recipe pizza crust
1/2 cup (8 tablespoons) butter
3/4 lb deli ham (thinly sliced, but not shaved)
12 slices Swiss cheese (thinly sliced)

Glaze

2 tbs brown sugar
1 tbs Worcestershire sauce
1 tbs Dijon mustard
1 tbs poppy seeds

Instructions

- Preheat oven to 350°F.
- Coat a 9×13-inch baking dish with cooking spray.
- Roll the pizza dough onto a cutting board and press into approximately a 13×18-inch rectangle.
- Top with ham and cheese slices.
- Starting on the longer side of the rectangle, roll up the edge tightly. When you reach the end, pinch the seam together and flip the roll so that the seam is face down.
- Cut into 12 slices, approximately 1-inch wide.
- Arrange in prepared baking dish.
- Glaze: Combine butter, brown sugar, Worcestershire sauce, mustard & poppy seeds in a sauce pan. Cook over medium heat and whisk until the butter is melted and the glaze is smooth and combined.
- Pour evenly over the rolls.
- Bake, uncovered for 25 minutes until golden brown. OR cover and refrigerate for up to 24 hours.