



Kitchen Cheat Sheet: Ham & Cheese Biscuit Cups

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Tips and Extras

- Use sharp cheddar – Mild cheddar is fine, but sharp cheddar brings the flavor punch you're really here for.
- Don't skip the pepper jelly – It's the secret weapon: sweet, spicy, and wildly addictive.
- Pre-cook the bacon – Crispy bacon crumbles, not soggy sadness.
- Lightly grease your muffin tin – Even with biscuits, stick happens. Trust me on this.
- Chop everything small – Nobody wants a giant slab of ham yanking the whole cup apart like a deli disaster.
- Cool for a few minutes before serving – They'll set up a bit and hold together better, plus you'll avoid branding the roof of your mouth with molten cheese.
- Make them ahead and freeze – Pop 'em in a low oven or air fryer to reheat, and no one will know you didn't just whip them up like a domestic wizard.

Variations

- Swiss & Dijon – Swap cheddar for Swiss and stir a little Dijon into the mayo for fancy French vibes without the airfare.
- Jalapeño Popper – Add chopped jalapeños and a little cream cheese to the mix, then crown each cup with a crispy bacon crumble.
- Breakfast Style – Crack in a bit of scrambled egg before baking for a full breakfast bite situation.
- Southern Belle – Use pimento cheese instead of cheddar for maximum sass and creaminess.
- Veggie Twist – Sub chopped spinach, mushrooms, or roasted red peppers for the ham... or sneak them in alongside.
- BBQ Remix – Add a spoonful of pulled pork or chopped BBQ chicken and drizzle with a little sauce for that smoky-sweet thing.
- Everything Bagel – Sprinkle the tops with everything bagel seasoning before baking. Trust me.

Storage

- Refrigerator: Pop the cooled cheddar ham cups in an airtight container and refrigerate for up to 4 days. Reheat in the oven or air fryer to bring back the crispy edges—microwave only if you like sadness and soggy bottoms.
- Freezer: These freeze like a dream. Wrap tightly in plastic wrap or foil, toss in a freezer bag, and keep them cozy for up to 2 months.
- To Reheat: From fridge? 350°F oven for 10-ish minutes. From freezer? Add a few more minutes, or microwave if you're feeling rebellious (but they won't be as crisp).

Make Ahead

- **Assemble Ahead:** You can fully assemble the cheddar ham cups and refrigerate them—unbaked—for up to 24 hours. Just cover the muffin tin with plastic wrap and chill. When you're ready, bake as directed (add a couple extra minutes if they're going in cold).
- **Bake & Reheat:** Want zero effort day-of? Bake them completely, let them cool, and stash them in the fridge or freezer. Reheat in the oven or air fryer for that fresh-baked crispness and no one will know you made them yesterday in your pajamas.
- **Pro Tip:** If freezing skip the pepper jelly until you bake or reheat—nobody likes runny jelly drama.

FAQs

Can I use homemade biscuit dough instead of refrigerated?

You sure can, overachiever. Just keep the dough thickness similar so the baking time doesn't get weird.

What kind of ham works best?

Leftover holiday ham, deli ham, or that random chunk from the back of the fridge—just dice it small so it plays nice with the other ingredients.

Is the pepper jelly really necessary?

Only if you like joy. (Okay, technically no—but it adds a sweet-spicy kick that makes these pop.)

Can I make these gluten-free?

Yep! Use gluten-free biscuit dough or crescent dough, and check your condiments. It's still cheesy magic.

How do I reheat leftovers without turning them to mush?

Oven or air fryer at 350°F for 8–10 minutes. Microwave only if you're in a hurry and emotionally prepared for disappointment.

Nice to have...

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If you don't already own a mini muffin tin, now's your chance to fix that life choice. This one's nonstick, sturdy, and basically the MVP of bite-sized snack success. From cheddar ham cups to brownie bites to whatever Pinterest tells you to make next, it's the pan that makes you look like you know what you're doing—even if you're winging it in pajama pants.