



Ham-biscuit Spirals

Light, flaky biscuits and a dab of mustard help make these ham spirals a perfect dish.

One key to light, flaky biscuits is baking them quickly at a high temperature. Give your oven plenty of time to preheat.

Ingredients 2 cups all-purpose baking mix, such as Bisquick 2/3 cup milk Enough boiled, country-style ham, thinly sliced (not shaved or deli-style), to cover an 8- by 10-inch area 2 T. Dijon mustard

Preparation

Preheat oven to 450 degrees F. Stir milk into biscuit mix until just combined; do not overmix. Let dough sit for five to 10 minutes to firm slightly. On a well-floured surface, knead dough gently for about 30 seconds. Dough will be very soft. (If it's too soft to work with, you can add up to a 1/2-cup more biscuit mix; again, wait a few minutes after adding mix because dough will firm up as it sits.) Press and then roll dough to form an 8- by 10-inch rectangle.

Spread mustard evenly over dough, not quite to the edges. Lay ham slices over mustard, overlapping them slightly if necessary to cover the area. Starting with an 8-inch edge, roll dough up as you would a jellyroll or pinwheel cookie dough. Moisten the edge and pinch to seal. Slice rolled dough into 8 equal portions. Bake on an ungreased cookie sheet for 10 to 14 minutes or until biscuits are set and lightly browned. Makes 8 biscuits.