

Ham Roll-Ups

These little sandwich nuggets, when made from scratch with fresh dough, are both special and simple. Don't take a shortcut by using tortillas. Add a slice of cheese and a thin layer of spinach with the ham for a variation.

SERVES 8

**1½ cups unbleached
all-purpose flour**
1½ teaspoons baking powder
½ teaspoon salt
1 cup shredded cheddar cheese
½ cup butter, softened
¾ cup cold water
8 thin slices boiled ham
Mustard

Heat oven to 450°F. Grease a baking sheet and set aside.

Into a large bowl, sift flour, baking powder, and salt together. Stir in the cheese and butter. Gradually add water, stirring with a fork, until dough sticks together.

Turn out dough onto a lightly floured surface. Knead briefly, about 10 times. Divide dough in half. Roll out each half into a 10x14-inch rectangle. Cut each rectangle into four 5x7-inch pieces.

Place a slice of ham on each piece of dough and spread lightly with mustard. Roll up, jellyroll manner, starting at the narrow end; seal edges. Place the rolls seam side down on the prepared baking sheet.

Bake for 10 to 12 minutes, until golden brown. Remove from oven and cut each roll into 6 slices. Serve hot.



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