

CHEESE

Ham-and-Swiss Cheese Biscuits

5 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	14	\$0.17	140 kcal

The recipe Ham-and-Swiss Cheese Biscuits can be made in approximately 45 minutes. For 17 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. This recipe serves 14. One portion of this dish contains about 5g of protein, 7g of fat, and a total of 140 calories.

Ingredients

- ☐ 2/3 cup finely chopped ham
- ☐ 2 cups self-rising flour
- ☐ 2/3 cup finely chopped Swiss cheese
- ☐ 2/3 cup milk
- ☐ ¼ cup shortening

EQUIPMENT Baking sheet, Oven, Blender

Method

- 1

Cut shortening into flour with a pastry blender or fork until crumbly; stir in ham and Swiss cheese.
- 2

Add milk, stirring just until dry ingredients are moistened.
- 3

Turn dough out onto a lightly floured surface, and knead lightly 3 or 4 times. Pat or roll dough to 1/2-inch thickness; cut with a 2-inch round cutter, and place on a lightly greased baking sheet.
- 4

Bake at 475 for 10 to 12 minutes or until golden brown.

Nutrition per serving

140

KCAL

5 g

PROTEIN

7 g

FAT

14 g

CARBS

Saturated Fat

2.5 g · 16% of daily needs

Fibre

0.4 g · 2% of daily needs

Sugar

0.6 g · 1% of daily needs

Sodium

93.6 mg · 4% of daily needs

Cholesterol

10.3 mg · 3% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/ham-and-swiss-cheese-biscuits-147890