

Honey Ham, Swiss and Wine Jelly Biscuit Bites

- 12 slices deli-sliced honey ham (3/8 oz each, from 4-oz package)
- 4 slices deli-sliced Swiss cheese (1/2 oz each)
- 1 can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated Sweet Hawaiian biscuits
- 2 Tbsp. butter, melted
- 3 Tbsp. Sangria Wine Jelly

Heat oven to 350°F.

Spray 32 nonstick mini muffin cups with cooking spray.

Cut each ham slice into 8 pieces; set aside. Cut each cheese slice crosswise into 4 strips, then cut each strip crosswise into 6 pieces, for a total of 24 pieces per slice.

Separate dough into 8 biscuits; cut each into quarters. With serrated knife, carefully cut 3 slits into top of each biscuit piece about 1/4 inch apart, without cutting all the way through to bottom.

Stuff each slit with a piece of ham and cheese, folding ham in half twice. Place 1 assembled biscuit bite into each muffin cup, filling side up.

Bake 15 to 17 minutes or until cheese is melted and biscuit dough is golden brown.

In small bowl, mix melted butter and wine jelly until thoroughly combined. Brush jelly mixture on top of baked biscuit bites. Remove from muffin cups; serve warm.