

Biscuits with Ham Butter

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Ingredients

1-1/2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
3/4 cup sour cream
1 egg, lightly beaten
1 cup ham, cubed
1/2 cup butter or margarine, softened

Directions

In a bowl, combine flour, baking powder and salt; set aside. Combine sour cream and egg; mix well. Stir into dry ingredients just until moistened. Turn onto a lightly floured surface; knead gently 4 to 5 times. Roll to 1/2-inch thickness. Cut with a 2-1/2-inch biscuit cutter. Place on a greased baking sheet. Bake at 425°F for 10 to 12 minutes or until lightly browned.

Meanwhile, in a blender or processor, process ham until finely minced. Add butter and continue processing until well mixed. Spread over warm biscuits.