

CopyCat Dunkin' Donuts Stuffed Biscuit Bites with Ham

Ingredients

2 tablespoons salted butter
7 eggs divided use
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground black pepper
 $\frac{1}{2}$ cup half and half
4 ounces shredded Cheddar cheese hand shredded from a block
1 cup diced ham
1 package (8ct) Pillsbury Grands refrigerated biscuit dough
2 tablespoons water

Directions

Preheat the oven to 375°F. Line a baking sheet with parchment paper or a silicone baking mat. Heat a skillet over medium heat.

Combine 6 eggs, salt, pepper, and half and half in a bowl. Whisk well.

Add butter to the skillet. Once melted, add the eggs. Cook until scrambled, then add ham and $\frac{1}{2}$ of the shredded cheese. Lightly flour a work surface. Roll each biscuit dough flat.

Place shredded cheese and a spoonful of scrambled eggs to the center of each biscuit round.

Gather the edges of the dough over the center and pinch to seal. Place the dough ball seam side down on the prepared baking sheet.

Whisk 1 egg with water to make an egg wash.

Brush each biscuit with egg wash.

Bake for 15 minutes.