

### ### Delightful Ranch Ham and Cheese Pinwheels

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Hey everyone! Get ready to delight your taste buds with this easy and delicious recipe: Ranch Ham and Cheese Pinwheels! Perfect for a summer snack or picnic. Whether you're hosting a party, looking for an easy-to-make appetizer, or simply seeking a fun snack, these pinwheels are sure to be a hit. Let's dive into how you can whip up this crowd-pleasing treat with just a few simple ingredients and steps.

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#### #### Ingredients:

- 1 package crescent roll dough
- 8 oz cream cheese, softened
- 1 packet ranch seasoning mix
- 1 cup shredded cheddar cheese
- 8 oz sliced ham
- 1/4 cup chopped green onions

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#### #### Instructions:

##### 1. **\*\*Preheat Your Oven:\*\***

Start by preheating your oven to 375°F (190°C). This ensures the pinwheels cook evenly and achieve that perfect golden brown color.

##### 2. **\*\*Prepare the Dough:\*\***

Roll out the crescent roll dough on a flat surface, making sure to pinch the seams together. This forms a single, even sheet of dough.

### 3. **Make the Cream Cheese Mixture:**

In a medium bowl, combine the softened cream cheese with the ranch seasoning mix. Stir until smooth and well-blended.

### 4. **Layer the Ingredients:**

- Spread the ranch cream cheese mixture evenly over the crescent roll dough.
- Sprinkle the shredded cheddar cheese over the cream cheese layer.
- Lay the slices of ham evenly on top of the cheese.
- Sprinkle the chopped green onions over the ham.

### 5. **Roll and Slice:**

Carefully roll up the dough starting from one end to the other, forming a log. Use a sharp knife to slice the roll into 1-inch pinwheels.

### 6. **Bake:**

Place the sliced pinwheels on a parchment-lined baking sheet. Bake in the preheated oven for 12-15 minutes, or until they are golden brown and cooked through.

### 7. **Serve:**

Let the pinwheels cool for a few minutes before serving. Enjoy them warm or at room temperature!

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### #### Notes:

- To soften the cream cheese quickly, let it sit at room temperature for 10-15 minutes or microwave it for about 20 seconds.
- Ensure your crescent roll dough is seamlessly pressed together to prevent ingredients from seeping out during baking.
- Add extra flavor by incorporating additional herbs or spices into the cream cheese mixture.

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#### #### Suggestions:

##### - **Serving Ideas:**

These pinwheels pair wonderfully with a fresh garden salad or a bowl of your favorite soup for a light meal.

##### - **Variations:**

Swap out ham for turkey, or try different cheeses like Swiss or pepper jack for a new twist.

##### - **Storage:**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a warm oven for a few minutes before serving.

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#### #### Conclusion:

These Ranch Ham and Cheese Pinwheels are a delightful and simple addition to any meal plan. They require minimal prep work and deliver maximum flavor, making them ideal for quick bites, parties, or even unexpected guests. Give this recipe a try, and you're sure to receive rave reviews from everyone who tastes them. Happy cooking!

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#### #### FAQ:

**Q:** Can I make these pinwheels in advance?

**A:** Yes! You can prepare the pinwheels, store them in the refrigerator, and bake them just before serving.

**Q:** Can I use homemade dough instead of crescent roll dough?

**A:** Absolutely, you can substitute with any flaky pastry dough you prefer. Just

ensure it rolls out smoothly and can be easily worked with.

**\*\*Q: What can I use as a substitute for ranch seasoning mix?\***

**A:** If you don't have ranch seasoning mix, you can use a mix of dried herbs and spices (like dill, parsley, garlic powder, and onion powder) to create a similar flavor profile.

**\*\*Q: Are these pinwheels freezer-friendly?\***

**A:** Yes, you can freeze the unbaked pinwheels. Place them on a baking sheet to freeze individually before transferring to a freezer-safe bag. Bake directly from frozen, adding a few extra minutes to the baking time.

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Enjoy your Ranch Ham and Cheese Pinwheels, and don't forget to share your creations with us by using the hashtags: [#RanchHamAndCheesePinwheels](#) [#EasyRecipes](#) [#SummerSnacks](#) [#TastyPinwheels](#) [#QuickBites](#) [#HomeCooking](#). Happy cooking!