



Savory Ham and Cheese Breakfast Pastries

A Little Story to Start

My grandson calls these my “magic pockets.” He loves finding the warm eggs inside. I still laugh at that.

It reminds me of the picnics we used to have. These pastries travel so well. They are perfect for a busy morning.

Why This Recipe Matters

A good breakfast should make you feel ready for the day. This one is warm and full of good things. It gives you energy that lasts.

It also shows how simple ingredients can become special. You are taking the time to care for yourself. That is a wonderful way to start any day.

Let's Make the Magic Pockets

First, roll out your pastry on a floured counter. Cut it into four squares. Poke the middle with a fork, but leave a fluffy border.

Brush the edges with a beaten egg. This makes them turn a beautiful golden brown. Doesn't that smell amazing already?

Fun fact: Poking the middle stops it from puffing up too much. This makes a little nest for your fillings!

The Best Fillings

Now for the fun part! Add your diced ham first. Then, a spoonful of your favorite scrambled eggs.

Top it with both Swiss and cheddar cheese. The two cheeses melt together so nicely. It's a little creamy and a little sharp.

What is your favorite cheese to cook with? I would love to know.

A Trick for a Golden Crust

I learned this from my mother. Always make sure your oven is fully hot before baking. Wait for it to beep!

Bake them until they are puffed and golden. You will know they are done. The whole kitchen will smell like a cozy dream.

Time to Share and Enjoy

Let them cool for just a minute. Then you can take your first bite. The flaky crust and warm filling are pure joy.

These are best shared with someone you love. Do you have a favorite breakfast to make for your family? Tell me about it.



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Ingredients:

Ingredient	Amount	Notes
Puff pastry sheet	1 sheet	thawed according to package directions
Egg	1 large	room temperature, beaten
Deli ham	4 slices (4 ounces)	diced (about 1 cup), divided
Swiss cheese	$\frac{3}{4}$ cup (85 g)	shredded, divided
Sharp cheddar cheese	$\frac{3}{4}$ cup (85 g)	shredded, divided
Scrambled eggs	1 cup	(4-5 large eggs) prepared to your liking, divided
Salt and pepper	–	to taste
Chives or parsley	–	for garnish



Savory Ham and Cheese Breakfast Pastries

My Savory Ham and Cheese Breakfast Pastries

Good morning, my dear. Nothing says I love you like a warm, flaky pastry. These little pockets are pure joy. I used to make them for my grandchildren on sleepover mornings. Their happy faces made my whole day.

See also [Unstuffed Cabbage Roll Recipe](#)

You can have so much fun with these. Let me show you how simple they are. We will walk through it together, step-by-step. Ready to make some kitchen magic?

Ingredients

- 1 sheet puff pastry, thawed
- All-purpose flour, for dusting
- 1 large egg
- 1/2 cup diced ham
- 1/2 cup scrambled eggs, cooked
- 1/4 cup shredded cheddar cheese
- 1/4 cup shredded Swiss cheese

Instructions

Step 1: First, wake up your oven to 400°F. Line a baking sheet with parchment paper. This little paper is our best friend. It stops everything from sticking. (My hard-learned tip: never skip the parchment paper!).

Step 2: Now, roll out your puff pastry on a floured surface. We want a nice, even square. Cut it into four smaller squares. I still laugh at my first try. My squares looked more like little countries on a map!

Step 3: Place your pastry squares on the baking sheet. Give them some space to grow. Poke the centers with a fork. Leave a little border around the edges. This stops the middle from puffing up too much. It makes a perfect little nest for our fillings.

Step 4: Beat one egg in a small bowl. Brush this egg wash around the edges of each pastry. This is like the pastry's glue. It helps create a beautiful, golden-brown crust. Doesn't that smell amazing already?

Step 5: Time for the good stuff! Divide the ham between the pastries. Then, add your fluffy scrambled eggs. Top it all with both kinds of cheese. I love the mix of cheddar and Swiss. What's your favorite cheese combo? Share below!

Step 6: Bake for about 20 minutes. You will know they are done when they are golden and bubbly. Let them cool for just a minute. Then you can dig in. Be careful, the cheese will be very hot!

Cook Time: 18-20 minutes

Total Time: 30 minutes

Yield: 4 servings

Category: Breakfast

Three Fun Twists to Try

This recipe is like a blank canvas. You can paint it with so many flavors. Feel free to get creative. Here are a few of my favorite ideas.

See also French Toast Soufflé

Veggie Lover's Delight: Swap the ham for sautéed mushrooms and spinach. It is so earthy and good.

Everything Bagel Style: Sprinkle the tops with everything bagel seasoning. It

adds a wonderful crunch and flavor.

Apple & Sausage: Use cooked sausage and tiny diced apples. It is a sweet and savory treat, perfect for fall.

Which one would you try first? Comment below!

Serving Your Masterpiece

These pastries are a meal all by themselves. But I love to make a plate look pretty. A little fresh fruit on the side is lovely. Or a small green salad with a light dressing.

For a drink, a tall glass of orange juice is my go-to. It is bright and sunny. If you are feeling fancy, a mimosa is a real treat. Just a little bubbly with your juice.

Which would you choose tonight? A fresh-squeezed juice or something bubbly? I think I know my answer!



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Keeping Your Breakfast Pastries Fresh

Let's talk about keeping these pastries tasty for later. Once they are cool, pop them in a sealed container. They will stay good in the fridge for about three days. You can also freeze them for a month. Just wrap each one tightly.

To reheat, use your oven or toaster oven. I set mine to 350°F. It takes about ten minutes. This keeps the pastry flaky. The microwave makes it soft and chewy.

I once made a big batch for my grandson's visit. He loved having a warm, ready breakfast. This is why batch cooking matters. It gives you more time for morning hugs. Have you ever tried storing it this way? Share below!

Fixing Common Pastry Problems

Sometimes the pastry doesn't puff up. This often happens if you forget to poke the middle. Use a fork to make holes in the center. This tells the pastry where to rise.

If the filling spills out, you might have overfilled it. I remember when my cheese bubbled over the sides. Leave a good border around the edge. This little wall keeps everything inside.

A soggy bottom is no fun. This usually means the eggs were too wet. Scramble your eggs until they are just set. Getting this right matters for a perfect, crisp bite. Which of these problems have you run into before?

See also [Apple Fritters: A Sweet Sensation](#)

Your Breakfast Pastry Questions

Q: Can I make this gluten-free? A: Yes! Use a gluten-free puff pastry sheet. Everything else stays the same.

Q: Can I make them ahead? A: You can assemble them the night before. Keep them in the fridge until morning.

Q: What can I use instead of ham? A: Cooked bacon or sausage works great. You can even try spinach.

Q: Can I make a bigger batch? A: Of course! Just double all the ingredients. Use two baking sheets.

Q: Any extra tips? A: Let them cool for five minutes. They are very hot inside!
Fun fact: Puff pastry has over a hundred layers! Which tip will you try first?

From My Kitchen to Yours

I hope you love making these pastries. They always make my kitchen smell wonderful. Sharing food is a way to share love. I would love to see your creations.

Have you tried this recipe? Tag us on Pinterest! Your photos make my day. I love seeing all your kitchen adventures. Thank you for cooking with me today.

Happy cooking! —Elowen Thorn.

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Savory Ham and Cheese Breakfast Pastries

Author: Elowen Thorn



Courses: [Breakfast](#)



Difficulty: **Beginner**



Savory Ham and Cheese Breakfast Pastries | 20

Total time: **35 minutes**



Savory Ham and Cheese Breakfast Pastries | 21

Servings: **4 minutes**



Calories: **7 hours 9 minutes**

Best Season:**Summer**

Description

Ham and Cheese Breakfast Pastry

Ingredients

- ☐ 1 sheet puff pastry, thawed according to package directions
- ☐ 1 large egg, room temperature, beaten
- ☐ 4 slices (4 ounces) deli ham, diced (about 1 cup), divided
- ☐ $\frac{3}{4}$ cup (85 g) Swiss cheese, shredded, divided
- ☐ $\frac{3}{4}$ cup (85 g) sharp cheddar cheese, shredded, divided
- ☐ 1 cup scrambled eggs, (4-5 large eggs) prepared to your liking, divided
- ☐ salt and pepper, to taste
- ☐ chives or parsley, for garnish

Instructions

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.
2. Roll out the puff pastry sheet to a 10-inch square on a lightly floured surface. Cut the sheet into 4 equal-sized squares, about 5×5 inches in size.
3. Arrange the puff pastries evenly onto the lined baking sheet, leaving about 1 inch between each pastry.
4. Use a fork to poke a few holes into the middle of each pastry sheet. Be sure to leave about a $\frac{1}{2}$ -inch perimeter around the edge. This will allow the outside border to puff up while the center stays low.
5. Beat the egg in a small dish. Brush the edges of each pastry with the beaten egg.
6. Distribute the ham equally between the four pastries.
7. Top each pastry with $\frac{1}{4}$ cup scrambled eggs. Then, evenly divide both kinds of cheese on top of the eggs.
8. Bake for 18-20 minutes, or until the cheese is melted and the pastry is golden brown.

Notes

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