

Rosemary Ham and Brie Pockets

<http://unihomemaker.com/2013/07/26/rosemary-ham-and-brie-pockets/>

Ingredients:

- 1 can of buttermilk biscuits
- 4 slices of rosemary ham (or any ham you like), cut in half
- 1 cup of brie, cubed
- 2 tablespoons of unsalted butter, melted

Preparation:

Preheat the oven to 375 degrees F. Line a large baking sheet/pan with parchment paper or Silpat.

Remove biscuit dough from the can and separate them into 8 biscuits. Roll the biscuits out with a rolling pin (be sure to dust some flour on the surface and rolling pin) into a 5-inch round. Top half of each round with a slice of ham and a couple cubes of brie. Fold the other half of biscuit over the filling. Pinch the edges to seal and fold over the edges. Place the pockets on the baking sheet/pan.

Use a fork and poke holes on top of the pockets. Then brush with melted butter. Bake for 15-17 minutes or until golden brown. Remove from the oven and let it cool for 10-15 minutes before serving.