

Baked Apple Butter Ham and Cheese Sandwiches

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Servings: 12

1 package (12 count) slider size potato rolls
1/2 cup apple butter
2 teaspoons whole grain mustard
8 slices Swiss cheese, cut into quarters
1/2 pound smoked deli ham, thinly sliced
5 tablespoons butter, melted
2 teaspoons creamy Dijon mustard
2 teaspoons poppy seeds
1/2 teaspoon garlic powder

Preparation Time: 15 minutes**Cook Time: 20 minutes**

Preheat the oven to 350 degrees. Open the buns and set out.

In a small bowl, whisk together the apple butter and whole grain mustard. Spread a thin layer of the apple butter mixture on the inside top and bottom of each roll.

Place two quarters of the cheese on the inside bottom of each roll. Top each with equal amounts of thinly sliced deli ham. Finally, top each sandwich with one quarter-slice of the remaining cheese.

Put the tops on the buns and place into either a 9x13-inch baking dish or a 9x13-inch rimmed baking sheet.

In a small bowl, mix together the melted butter, Dijon mustard, poppy seeds and garlic powder. Using a pastry brush, brush the tops of the rolls with the butter mixture until all has been used.

Bake for 20 minutes or until the tops are lightly golden and the cheese is melted.

Per Serving (excluding unknown items): 354 Calories; 26g Fat (65.3% calories from fat); 22g Protein; 9g Carbohydrate; trace Dietary Fiber; 82mg Cholesterol; 245mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Fat; 1/2 Other Carbohydrates.