



Run & Eat Egg and Ham sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

(16-20 small sandwiches)

- 2&1/4 cup flours,
- 1&1/2tsp yeast,
- 1/2 cup of sugar,
- 2/3 tsp salt,
- 2 egg,
- 3 tbsp melted butter,
- 1 &1/2 cup of warm water,
- 2 fried eggs and some thin slices of ham (or small sausages)

Instructions

This recipes is a modification of one offered by a blogger friend. Originally, she put small sausages in the middle. Since my husband favors egg and ham sandwich for breakfast, I thought I will add egg and ham to the mix. It worked out perfectly.

1. Beat the egg and mix with warm water, yeast, sugar and salt.
2. When all above ingredients dissolved, slowly mix in flour and butter by hand.
3. Let the dough rise for 45-60 minutes in a warm place. Wait until the dough is 2-3 times bigger.
4. Separate the dough into 16 small pieces and set aside. Let rise for another 5-10 minutes.
5. Use a rolling pin to roll each piece flat. Place egg and ham in the middle of the dough.
6. Fold the dough over. Set the sandwich on a non-stick cookie sheet for another 45 minutes to rise.

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7. Brush beaten eggs on top of each sandwich. (chopped scallions can be added on top at this time for decoration)
 8. Bake the sandwiches at 375°F for 13 minutes.