



Easy Monte Cristo Sandwiches

This is the perfect recipe for serving brunch; it is elegant and delicious, and bakes while you spend time with your guests.

Yield: 6 to 8 servings

Ingredients

- 2 cups [Pamela's Baking & Pancake Mix](#)
- ½ cup butter, diced small or grated with large-hole grater, and well-chilled
- ½ cup milk
- 2 cups shredded mozzarella cheese
- ½ pound baked ham, sliced 1/8-inch thick
- ½ pound baked turkey, sliced 1/8-inch thick
- ½ cup strawberry fruit spread
- Powdered sugar for sprinkling on top

Directions

Preheat oven to 375° with rack in the middle. Line an 8 x 8-inch square baking dish with two strips of parchment paper, crisscross, so about 1 inch of paper overhangs on all sides of pan. The parchment paper will help you take the sandwich out of the pan before it is completely cool. Spray with nonstick cooking spray.

Using a pastry blender, two knives, or fork, cut butter into Pamela's Baking & Pancake Mix until the mixture resembles coarse crumbs, then add the milk and mix together.

Crumble half of the dough into bottom of pan, and pat it gently with an oiled silicone spatula to cover bottom evenly. Sprinkle 1 cup mozzarella over the dough, then layer half of the ham on top of cheese, then half of the turkey. Spread all of the strawberry fruit spread over the turkey, leaving a half-inch margin around the edge without fruit spread. Layer the rest of the ham on top of fruit spread, then layer the rest of the turkey, and finally the remaining 1 cup mozzarella. Crumble the rest of the dough over the top, and spread with the oiled silicone spatula to cover; it does not have to be smooth.

Bake for 30 to 40 minutes, until top is golden and the middle is bubbling. Remove from oven and cool pan on rack 15 to 20 minutes. Grab the parchment paper and carefully lift sandwich out of pan onto a wire rack. Gently flip sandwich over onto serving dish, cut into triangles, dust with powdered sugar, and serve immediately.

NOTE: This recipe was originally created by Jaunny, who wrote:

When I was young and my mother took me to the Ayres Tea Room in Indianapolis, I chose their Monte Cristo Sandwich. I loved it so much, my mother created her own much easier version to make at home. When I became a mother, I made it for my little boy, and it became his favorite too, especially as leftovers in his school lunch. The Ayres Tea Room is gone, and so is my mother,

but their recipes live on.

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