

## Bacon Cheeseburger Bombs - The Ultimate Game Day Snack

When it comes to party snacks, few things compete with the gooey, meaty, melty joy of a



**OVEN**  
**375°F**

**TIME**  
**18 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp onion powder
- Salt and pepper, to taste
- 1 cup shredded cheddar cheese
- 8 slices cooked bacon, chopped
- 1 can refrigerated biscuit dough (8 biscuits)
- 1 tbsp melted butter
- Sesame seeds (optional)

#### Swaps & Add-Ins:

Ground turkey or chicken can be used for a lighter twist.

Add a small slice of pickle or a spoonful of sautéed onions in the center for a flavor boost.

Swap cheddar for pepper jack or smoked gouda for a gourmet touch.

Use crescent roll dough if biscuits aren't available-just seal well before baking.

#### Instructions:

Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper or grease lightly.

Cook the beef in a skillet, brown the ground beef with garlic powder, onion powder, salt, and pepper. Drain any grease and let cool slightly.

Mix the filling Stir the shredded cheddar and chopped bacon into the cooled beef.

Fill the dough Flatten each biscuit into a 4-5" circle. Spoon about 2 tablespoons of the meat mixture into the center. Pinch the edges together to seal and form a ball.

Arrange & brush Place seam-side down on the prepared baking sheet. Brush with melted butter and sprinkle with sesame seeds, if using.

Bake Bake for 15-18 minutes, or until golden brown and puffed.

Serve with dips Serve warm with ketchup, mustard, burger sauce, or ranch dressing.

Tips for Success:

Cool the beef mixture slightly before filling to avoid melting the dough too early.

Pinch the seams well to prevent filling from leaking.

For an extra-cheesy center, tuck a small cube of cheese inside each bomb.

Double the recipe if serving a crowd-these disappear fast.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a warm cheesy starter

Sheet Pan Quesadillas to complement your appetizer game

A cool sip of Blueberry Lemonade

Finish with Chocolate Chip Cookie Bites for a sweet finale

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm in the oven or air fryer to restore crispness.

## DIRECTIONS

1. Preheat the oven: Set to 375°F (190°C). Line a baking sheet with parchment paper or grease lightly.
2. Cook the beef: In a skillet, brown the ground beef with garlic powder, onion powder, salt, and pepper. Drain any grease and let cool slightly.
3. Mix the filling: Stir the shredded cheddar and chopped bacon into the cooled beef.
4. Fill the dough: Flatten each biscuit into a 4-5" circle. Spoon about 2 tablespoons of the meat mixture into the center. Pinch the edges together to seal and form a ball.
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6. Bake: Bake for 15-18 minutes, or until golden brown and puffed.
7. Serve with dips: Serve warm with ketchup, mustard, burger sauce, or ranch dressing.
8. Tips for Success: Cool the beef mixture slightly before filling to avoid melting the dough too early.
9. Pinch the seams well to prevent filling from leaking.
10. For an extra-cheesy center, tuck a small cube of cheese inside each bomb.
11. Double the recipe if serving a crowd-these disappear fast.
12. Serving Suggestions & Pairings: Round out your snack or party spread with:
13. Crockpot : Nacho Dip for a warm cheesy starter
14. Sheet : Pan Quesadillas to complement your appetizer game

15. A cool sip of : Blueberry Lemonade
16. Finish with : Chocolate Chip Cookie Bites for a sweet finale
17. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
18. Reheat: Warm in the oven or air fryer to restore crispness.
19. Freeze: Freeze unbaked bombs, then bake directly from frozen, adding 5-7 minutes to the bake time.
20. More Recipes You'll Love: If these cheesy bombs rocked your snack world, try these next:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Chocolate : Chip Cookie Bites
24. Final Thoughts: Bacon Cheeseburger Bombs are everything you love about a cheeseburger-reimagined into the ultimate poppable bite. They're warm, gooey, and golden on the outside with a savory surprise inside. Whether you're serving a hungry crowd or just need a fun twist on dinner, these are guaranteed to be a hit.
25. Tried them? Tag @chefmaniac and share your cheeseburger bomb creations-I want to see how yours turned out!

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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