

Cheesy Delight: Goopy Mozzarella Biscuit Bombs for Every Occasion

Get ready to indulge in the ultimate cheesy treat with these



OVEN
375°F

TIME
12-15 min

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Recipe Card

SAVE
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INGREDIENTS

1 can (16.3 oz) refrigerated biscuit dough (like Pillsbury Grands)

8 oz mozzarella cheese, cut into cubes

3 tbsp butter, melted

1 tsp garlic powder

1 tsp Italian seasoning

1/4 cup grated Parmesan cheese

Marinara sauce (for dipping)

Directions:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease it.

2. Prepare the Biscuits:

Separate the biscuit dough into individual pieces.

Flatten each biscuit slightly using your fingers or a rolling pin.

3. Stuff with Mozzarella:

Place a cube of mozzarella in the center of each flattened biscuit.

Fold the dough around the cheese and pinch the edges tightly to seal, forming a ball.

4. Brush with Butter:

Place the stuffed biscuits seam-side down on the prepared baking sheet.

In a small bowl, mix the melted butter, garlic powder, and Italian seasoning.

Brush each biscuit bomb generously with the garlic butter mixture.

5. Bake:

Sprinkle grated Parmesan cheese over the top of the biscuit bombs.

Bake in the preheated oven for 12-15 minutes, or until golden brown and the cheese is gooey inside.

6. Serve:

Let them cool slightly before serving.

Serve with warm marinara sauce for dipping and enjoy the cheesy goodness!

Nutritional Information (per biscuit bomb):

Calories: 150

Protein: 5g

Carbohydrates: 15g

Fat: 8g

Saturated Fat: 4g

Cholesterol: 20mg

Sodium: 300mg

Fiber: 0g

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- 7. In a small bowl,** mix the melted butter, garlic powder, and Italian seasoning.
- 8. Brush each biscuit bomb** generously with the garlic butter mixture.
- 9. Bake::** Sprinkle grated Parmesan cheese over the top of the biscuit bombs.
- 10. Bake in the preheated oven** for 12-15 minutes, or until golden brown and the cheese is gooey inside.
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- 12. Serve with warm marinara sauce** for dipping and enjoy the cheesy goodness!
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20. Fiber: 0g
21. Sugar: 1g
22. Helpful Cooking Tips: Cheese Variations: Feel free to experiment with different types of cheese, such as cheddar or pepper jack, for a unique twist.
23. Add-: Ins: Consider adding cooked sausage, pepperoni, or vegetables to the cheese filling for extra flavor and texture.
24. Storage: Store any leftovers in an airtight container in the refrigerator. Reheat in the oven for a few minutes to restore their gooeyness.
25. Conclusion: These Gooey Mozzarella Biscuit Bombs are a cheesy, buttery delight that will have everyone coming back for more! Perfect for any occasion, they're sure to impress your family and friends. What will you dip yours in? We'd love to hear your thoughts! Don't forget to follow us for more delicious recipes and culinary inspiration. Happy cooking! ??

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

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