

Golden Melt Rounds - The Crispy, Cheesy Snack You'll Devour Fast

Golden Melt Rounds: The Ultimate Cheesy Snack ??



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups shredded cheddar cheese
1 cup shredded mozzarella cheese
1 cup all-purpose flour
½ tsp baking powder
¼ tsp salt
... tsp garlic powder
... tsp black pepper
½ tsp smoked paprika (optional but flavorful)
½ cup milk
1 large egg
1 tbsp melted butter
½ cup breadcrumbs (for coating)
Oil for frying

DIRECTIONS

1. Make the Dough: In a large bowl, combine:
2. Shredded cheddar and mozzarella
3. Flour
4. Baking powder
5. Salt, garlic powder, black pepper
6. Smoked paprika (if using)
7. Mix to coat the cheese evenly in dry ingredients.
8. Next, stir in:
9. Milk
10. Egg
11. Melted butter
12. Stir until it forms a cohesive, sticky dough.
13. Shape into Rounds: Scoop a small amount (about 1 tablespoon) of dough.
14. Roll into a ball, then gently flatten into a thick disc or round.
15. Repeat with remaining dough.
16. You should get about 20-24 rounds.
17. Breadcrumb Coating: Lightly roll each round in breadcrumbs.
18. Press gently to ensure even coating. This gives that irresistible golden crust!
19. Fry Until Golden: Heat oil (about 1" deep) in a skillet to 350°F (175°C).
20. Fry rounds for 2-3 minutes per side, flipping carefully, until golden brown and crisp.
21. Remove and drain on paper towels.
22. Serve Warm: These are best served fresh and hot. Pair with your favorite dipping sauces like:

23. Marinara sauce
24. Spicy ranch
25. Sriracha mayo

TIPS FOR SUCCESS

Make sure oil is hot enough before frying to avoid soggy rounds.

Don't overcrowd the pan-fry in batches.

Use freshly shredded cheese for better melt and texture.

What to Serve with Golden Melt Rounds Want to turn these into a full party spread?

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

Original recipe: <https://chefmaniac.com/golden-melt-rounds-the-crispy-cheesy-snack-youll-devour-fast/>