

Homemade Pretzel Bombs: A Step-by-Step Guide to Cheesy Perfection

Looks Impressive, Secretly Simple:



OVEN
425°F

TIME
20 min

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INGREDIENTS

Dough: 1 can of refrigerated pizza dough or pretzel dough. Pizza dough is a fantastic and easy-to-find shortcut!

The Filling: 6 slices of cooked, chopped turkey
bacon

1 cup shredded sharp cheddar cheese

2 oz softened cream cheese

1 tsp Dijon mustard (optional, but recommended for a tangy kick)

1/2 tsp each of garlic powder, onion powder, and paprika

The Pretzel Bath: 6 cups of water and 1/4 cup of baking soda. This is the non-negotiable secret to a real pretzel!

The Topping: 1 beaten egg for the egg wash, and coarse salt for sprinkling.

Prep: Non-stick spray or parchment paper.

Swaps and Notes:

The Dough: While refrigerated dough is the ultimate shortcut, if you have a favorite homemade pretzel dough recipe, feel free to use it!

The Filling: Get creative! Swap the cheddar for Gruyère, pepper jack, or smoked Gouda. Add some finely chopped chives or jalapeños for an extra kick. Regular bacon or cooked sausage crumbles are also fantastic substitutes.

The Mustard: Don't skip the Dijon if you can help it! It adds a subtle tang that cuts through the

richness of the cheese and makes the flavors pop.

Toppings Galore: While coarse salt is classic, try sprinkling these with everything bagel seasoning, sesame seeds, or poppy seeds before baking for a different twist.

How to Make Stuffed Pretzel Bombshells:

Serving Suggestions: The Dip is Everything!:

More Party-Perfect Appetizers:

How I Turned a Classic Sandwich Into the Ultimate

Cheesy Hot Dip: Another cheesy, savory dip that's always a hit.

This Crockpot Nacho Dip is The Reason I Never Have

Leftovers: Set it and forget it with this incredibly easy and delicious dip.

Easy Cheesy Chicken Sliders with Marinara Garlic Butter: Another perfect handheld party food.

These Spring Flower Pretzel Bites Are My Favorite

Easy Treat: In the mood for a sweet pretzel treat?

These are as cute as they are delicious.

Final Thoughts:

DIRECTIONS

1. Prep : Time: 20 minutes Cooking Time: 15 minutes Total Time: 35 minutes Kcal: ~180 per pretzel bomb Servings: 12 bombs
2. Step 1: Preheat and Prep Your Station First, preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper or give it a good spritz with non-stick spray. This will prevent the bombs from sticking after their bath.
3. Step 2: Mix the Delicious Filling In a medium bowl, combine the chopped turkey bacon, shredded cheddar, softened cream cheese, Dijon mustard (if using), garlic powder, onion powder, and paprika. Use a spatula or spoon to mix everything together until it's well combined into a thick, savory paste.
4. Step 3: Divide, Fill, and Seal Unroll your dough onto a lightly floured surface. Cut it into 12 equal-sized squares. Place a heaping teaspoon of the bacon-cheese filling into the very center of each square. Now for the most important part: carefully pull the edges of the dough up and over the filling, pinching them together tightly at the top to seal the ball completely. Roll it gently in your hands to smooth it out. Make sure there are no gaps or tears where the filling can escape!
5. Step 4: The Magical Pretzel Bath This step is the secret to what makes a pretzel a pretzel! Bring the 6 cups of water to a rolling boil in a large saucepan or pot. Once it's boiling, carefully and slowly add the baking soda. Be aware that it will bubble up quite a bit.
6. Working in batches of 3 or 4, gently drop the dough balls into the boiling water. Let them boil for just

20-30 seconds. They will puff up slightly. Use a slotted spoon to carefully remove them from the water, letting any excess water drip off, and place them on your prepared baking sheet.

7. Step 5: Brush, Sprinkle, and Bake Brush the top of each boiled pretzel bomb with the beaten egg. This egg wash is what will give them that beautiful, shiny, deep golden-brown finish. Immediately after brushing, sprinkle them generously with coarse salt.
8. Place the baking sheet in the preheated oven and bake for 12-15 minutes. They're done when they are beautifully golden brown and puffed up.
9. Step 6: Cool and Serve with Dips! Let the pretzel bombs cool on the baking sheet for a few minutes before serving. They are dangerously hot on the inside! Serve them warm with your favorite dips.
10. Serving Suggestions: The Dip is Everything!: These Pretzel Bombshells are made for dipping. A spicy brown mustard or a creamy honey mustard is a classic choice. But if you want to achieve legendary status, you have to serve them with a warm cheese sauce. For the ultimate pairing, I cannot recommend my Favorite Party-Starting Beer Cheese Dip enough. The combination is absolutely heavenly.
11. More Party-Perfect Appetizers: If you're building a spread for a party or game day, here are a few more of my guaranteed crowd-pleasers:
12. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: Another cheesy, savory dip that's always a hit.
13. This : Crockpot Nacho Dip is The Reason I Never Have Leftovers: Set it and forget it with this incredibly easy and delicious dip.
14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter: Another perfect handheld party food.
15. These : Spring Flower Pretzel Bites Are My Favorite Easy Treat: In the mood for a sweet pretzel treat? These are as cute as they are delicious.
16. Final Thoughts: The Turkey Bacon-Stuffed Pretzel Bombshell is one of those recipes that will instantly become part of your entertaining arsenal. They are fun to make, incredibly delicious to eat, and they bring a "wow" factor to any occasion. I hope you and your guests love them as much as I do.
17. Give them a try for your next get-together and let me know in the comments what your favorite dipping sauce is! Happy cooking!

SWAPS & NOTES

The Dough: While refrigerated dough is the ultimate shortcut, if you have a favorite homemade pretzel dough recipe, feel free to use it!

Swap the cheddar for Gruyère, pepper jack, or smoked Gouda.

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

Original recipe: <https://chefmaniac.com/homemade-pretzel-bombs-a-step-by-step-guide-to-cheesy-perfection/>

Add some finely chopped chives or jalapeños for an extra kick.

Regular bacon or cooked sausage crumbles are also fantastic substitutes.