

Pizza Bombs: Easy Cheesy Baked Bites with Biscuit Dough

Get ready for a flavor explosion in every bite with these amazing



OVEN
375°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3 tablespoons butter, for greasing the pan
1 (16.3 ounce / 465 g) can of refrigerated biscuit dough (typically 8 large biscuits)
Marinara sauce (for filling and serving)
Sliced pepperoni (mini pepperoni works great)
8 oz ball of mozzarella cheese (225 g), cut into 16 small cubes
2 tablespoons butter, melted (for brushing)
2 cloves garlic, minced
Salt, to taste
Pepper, to taste
1 tablespoon Italian seasoning
Shredded Parmesan cheese, for topping

Swaps and Notes:

Refrigerated Biscuit Dough: The large, flaky biscuit dough (like Pillsbury Grands!) works best for wrapping. You'll cut each biscuit in half to make 16 smaller rounds.

Marinara Sauce: Use your favorite jarred marinara or pizza sauce.

Pepperoni: Mini pepperoni slices are perfect for fitting inside. You can also use regular slices and cut them into quarters. Other fillings like cooked sausage crumbles, cooked diced ham, or sautéed mushrooms can be added.

Mozzarella Cheese: Cutting a block of mozzarella into cubes ensures a melty, gooey center. Pre-shredded mozzarella can be used for

convenience, but the cubes tend to melt better inside.

Butter (for brushing): Unsalted butter is preferred.

Garlic: Freshly minced garlic adds the best flavor to the butter brush.

Italian Seasoning: A good dried Italian seasoning blend is perfect. A pinch of red pepper flakes can add a subtle kick to the butter brush.

Parmesan Cheese: Shredded Parmesan for topping adds a nice savory crunch.

DIRECTIONS

1. Let's get these delicious and easy : Pizza Bombs ready for baking!
2. **Preheat : Oven & Prep Baking Sheet:** Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper. Then, generously grease the parchment paper with 3 tablespoons of butter. This double layer of non-stick prep is crucial to prevent any potential cheese leakage from sticking!
3. **Prepare : Biscuit Rounds:** Open the can of refrigerated biscuit dough. Separate the individual biscuits. Cut each biscuit in half horizontally. Take each half and, using your thumb or the palm of your hand, press it into a thin circle, roughly 3-4 inches in diameter.
4. **Fill : Each Biscuit:** Place a small dollop (about 1 teaspoon) of marinara sauce in the center of each biscuit round. On top of the sauce, place 1 slice of pepperoni (or a few mini pepperonis) and 1 small cube of mozzarella cheese.
5. **Seal the : Pizza Bombs:** Carefully bring the edges of the biscuit dough up and over the filling, meeting at the top. Pinch and press the edges together firmly, being sure to leave no gaps or openings for the filling to leak out during baking. Roll the filled biscuit gently in your hands to form a neat ball. Lay the assembled pizza bombs on the prepared baking sheet, leaving some space between each one.
6. **Prepare : Garlic Butter Brush:** In a small bowl, combine the 2 tablespoons of melted butter, 2 cloves of minced garlic, salt (to taste), pepper (to taste), and 1 tablespoon of Italian seasoning. Stir everything together until well combined.

7. **Brush & : Top:** Using a pastry brush, generously brush the butter mixture onto the top and sides of each pizza bomb. Sprinkle generously with shredded Parmesan cheese for extra flavor and a golden crust.
8. **Bake:** Place the baking sheet with the pizza bombs into the preheated oven. Bake for 15-20 minutes, or until the pizza bombs have nicely browned on the outside and are puffed up, and the filling is hot and bubbly.
9. **Cool & : Serve:** Once baked, carefully remove the pizza bombs from the oven. Let them cool for a few minutes on the baking sheet until they are cool enough to handle. Serve warm, with extra marinara sauce alongside for dipping. Enjoy your cheesy, savory Pizza Bombs!

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TIPS FOR SUCCESS

Seal Tightly: This is the most crucial step!

Pinch the biscuit dough seams together very firmly to prevent the cheese and sauce from leaking out during baking.

Don't Overfill: Stick to a small dollop of sauce, one pepperoni, and one small cube of cheese.

Overfilling makes it hard to seal and more prone to leaks.

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

Original recipe: <https://chefmaniac.com/pizza-bombs-easy-cheesy-baked-bites-with-biscuit-dough/>