

Biscuit Garlic Butter Cheese Bombs: Easy Cheesy Appetizer

Biscuit Garlic Butter Cheese Bombs



OVEN
375°F

TIME
15 min

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INGREDIENTS

1 can (16.3 oz) Pillsbury Grands! Southern Homestyle Biscuits (8-count)
8 mozzarella cheese cubes (about 1-inch each, cut from a block of mozzarella)
3 tablespoons unsalted butter, melted (divided)
2 cloves garlic, minced
1 teaspoon Italian seasoning
1 tablespoon chopped fresh parsley (optional, for garnish)
1 tablespoon grated Parmesan cheese (optional, for garnish)
Marinara sauce, for dipping (optional)

DIRECTIONS

1. Let's get these delicious : Biscuit Garlic Butter Cheese Bombs baking!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it to prevent sticking.
3. Prepare : Biscuits & Cheese: Separate the 8 biscuits from the can. On a clean surface, gently flatten each biscuit slightly with your hands to create a disk. Place one cube of mozzarella cheese in the center of each flattened biscuit.
4. Form : Balls: Carefully fold the edges of the biscuit dough over the cheese cube, gathering the dough around it and pinching tightly to completely seal the cheese inside. Roll gently in your hands to create a smooth, round ball, placing it seam-side down on the prepared baking sheet. Ensure the seams are well-sealed to prevent cheese from oozing out during baking.
5. Prepare : Garlic Butter (Initial): In a small bowl, mix together 2 tablespoons of the melted unsalted butter with the 2 minced garlic cloves and 1 teaspoon Italian seasoning. Stir well to combine.
6. Brush & : Bake: Brush this delicious garlic butter mixture generously over the tops of the biscuit bombs, making sure to coat them well. (Save the remaining 1 tablespoon of melted butter for after baking). Bake for 12-15 minutes, or until the biscuit bombs are golden brown and beautifully puffed up.
7. Final : Butter & Garnish: Once out of the oven, immediately brush them with the remaining 1 tablespoon of garlic butter. If you're feeling fancy, sprinkle with chopped fresh parsley and grated Parmesan cheese.

8. **Serve:** Serve these cheesy delights warm. The cheese inside will be wonderfully gooey! Offer marinara sauce on the side for dipping, if desired.

SWAPS & NOTES

Biscuits: These large, flaky biscuits are perfect for encasing the cheese.

Other brands of refrigerated biscuit dough can also work.

Mozzarella Cheese Cubes: Cutting mozzarella from a block ensures a perfect melt and less leakage.

Fresh mozzarella can also be used, but may release more moisture.

TIPS FOR SUCCESS

Seal Tightly: This is the most crucial step!

Pinch the biscuit dough tightly around the cheese to ensure a good seal and prevent cheese leakage.

Room Temperature Biscuits (Slightly): Allowing the biscuits to sit out for 5-10 minutes before separating can make them easier to flatten without tearing.

Don't Overbake: Bake until golden brown and puffed.

