

Golden, Buttery, and Stuffed with Cheese - Mozzarella Biscuit Bombs Done Right

Goey Mozzarella Biscuit Bombs



Goey Mozzarella Biscuit Bombs

INGREDIENTS:

- 1 can refrigerated biscuit dough
- 8 mozzarella cheese cubes
- 4 tbsp butter, melted...



OVEN
375°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 can refrigerated biscuit dough (8-count)
- 8 mozzarella cheese cubes (or string cheese cut into chunks)
- 4 tbsp butter, melted
- 2 cloves garlic, minced
- 1 tsp Italian seasoning
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup grated Parmesan cheese
- Fresh parsley for garnish (optional)
- Marinara sauce, for dipping (optional)

DIRECTIONS

- 1. Preheat the Oven:** I start by preheating my oven to 375°F (190°C) and lining a baking sheet with parchment paper to prevent sticking.
- 2. Flatten and Fill the Biscuits:** I slightly flatten each biscuit round, then place a mozzarella cube in the center. I like using fresh mozzarella or string cheese chunks because they melt beautifully.
- 3. Seal and Shape:** Next, I fold the edges of the biscuit dough over the cheese, pinching the seams tightly to ensure they don't open while baking. Then, I roll them into smooth balls for an even, golden finish.
- 4. Make the Garlic Butter:** In a small bowl, I whisk together the melted butter, minced garlic, Italian seasoning, and salt. This mixture is key to giving these biscuit bombs that rich, buttery, garlicky flavor.
- 5. Brush and Bake:** I place the sealed biscuit bombs seam-side down on the baking sheet, then generously brush each one with the garlic butter mixture. A sprinkle of Parmesan cheese on top adds a delicious savory kick. Into the oven they go for 12-15 minutes, until golden brown and perfectly puffed.
- 6. Serve and Enjoy!:** Once they're out of the oven, I like to garnish them with fresh parsley for a pop of color. Then, I serve them warm with marinara sauce for dipping-because what's better than a cheesy, garlicky bite with a side of tangy tomato goodness?

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/golden-buttery-and-stuffed-with-cheese-mozzarella-biscuit-bombs-done-right/>