

## Biscuit Garlic Butter Cheese Bombs: Goopy, Cheesy & Easy Appetizer

Biscuit Garlic Butter Cheese Bombs: Your New Favorite Goopy, Cheesy Obsession!



**OVEN**  
**375°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 can (16.3 oz) Pillsbury Grands! Southern Homestyle Biscuits (8-count)
- 8 mozzarella cheese cubes (about 1-inch each, pre-cut or cut from a block)
- 3 tablespoons unsalted butter, melted
- 2 cloves garlic, minced (freshly minced for best flavor)
- 1 teaspoon Italian seasoning
- 1 tablespoon chopped fresh parsley (optional, for garnish and freshness)
- 1 tablespoon grated Parmesan cheese (optional, for extra cheesy topping)
- Marinara sauce, for dipping (optional, but highly recommended!)

#### Swaps and Notes:

**Biscuits:** Pillsbury Grands! Southern Homestyle Biscuits work perfectly here for their size and fluffiness. Other large, flaky canned biscuits might also work.

**Mozzarella Cheese:** Low-moisture mozzarella cheese is best for a good melt. You can use pre-cut mozzarella sticks cut into cubes, or cut from a block of mozzarella.

**Butter:** Unsalted butter is preferred, as you're adding salt through seasoning and cheese.

**Garlic:** Freshly minced garlic provides the best flavor. Garlic powder can be used in a pinch (about 1/2 teaspoon).

**Italian Seasoning:** This blend adds a lovely herbaceous note. If you don't have it, a mix of dried oregano, basil, and a touch of dried thyme would be a good substitute.

**Garnishes:** Fresh parsley and grated Parmesan cheese add visual appeal and a final punch of flavor.

Don't skip the marinara for dipping!

**Directions:**

**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.

**Separate & Flatten Biscuits:** Open the can of biscuits and separate each one. On a clean surface, slightly flatten each biscuit with your hands, creating a wider surface to wrap around the cheese.

**Stuff with Cheese:** Place one cube of mozzarella cheese in the center of each flattened biscuit.

**Seal the Bombs:** Carefully fold the edges of the biscuit dough over the cheese, bringing them together to completely enclose the mozzarella. Pinch the seams tightly to seal the dough around the cheese.

**Form Balls:** Gently roll each sealed biscuit in your hands to create a smooth, round ball. Place it seam-side down on the prepared baking sheet, ensuring they are not touching too much.

**Make & Brush Garlic Butter (Initial):** In a small bowl, combine the melted unsalted butter, minced garlic, and Italian seasoning. Whisk well. Brush this delicious garlic butter mixture generously over the tops of the biscuit bombs. Reserve some of the garlic butter mixture for brushing after baking.

**Bake:** Bake for 12-15 minutes, or until they're golden brown and puffed up beautifully. The cheese inside should be perfectly melted and gooey.

**Final Garlic Butter & Garnish:** Once out of the oven, brush them immediately with the remaining garlic butter you reserved. If you're feeling fancy, sprinkle with chopped fresh parsley and grated Parmesan cheese.

**Serve:** Serve these cheesy delights warm, ideally with warm marinara sauce for dipping!

**Tips for Success:**

**Seal Tightly:** This is the most crucial tip! Pinch the biscuit dough seams very tightly around the cheese. Any gaps, and the cheese will leak out.

**Room Temperature Biscuits (Optional):** While not strictly necessary, letting the biscuits sit at room temperature for 10-15 minutes before handling can make them a bit more pliable and easier to work with.

**Don't Overcook:** Watch for golden brown exteriors and puffed-up centers. Overcooking can lead to a harder biscuit and less gooey cheese.

**Brush Immediately:** Brushing with the extra garlic butter right out of the oven ensures maximum flavor absorption and a shiny finish.

**Serve Warm:** These are truly best enjoyed warm when the cheese is at its gooey, molten best.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For another effortless way to impress guests with a cheesy appetizer, check out my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).

## DIRECTIONS

1. **Making these :** Biscuit Garlic Butter Cheese Bombs is super simple - perfect for a quick appetizer!
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. **Separate & : Flatten Biscuits:** Open the can of biscuits and separate each one. On a clean surface, slightly flatten each biscuit with your hands, creating a wider surface to wrap around the cheese.
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with chopped fresh parsley and grated Parmesan cheese.

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11. **Tips for Success: Seal Tightly:** This is the most crucial tip! Pinch the biscuit dough seams very tightly around the cheese. Any gaps, and the cheese will leak out.
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14. **Brush : Immediately:** Brushing with the extra garlic butter right out of the oven ensures maximum flavor absorption and a shiny finish.
15. **Serve : Warm:** These are truly best enjoyed warm when the cheese is at its gooey, molten best.
16. **Serving Suggestions and Pairings:** These Biscuit Garlic Butter Cheese Bombs are the ultimate crowd-pleasing appetizer! They're perfect for game days, parties, movie nights, or simply as a fun snack. Serve them alongside a bowl of warm marinara sauce for dipping, or even a creamy ranch dressing. For other cheesy, easy appetizers, you might love my [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#) or my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
17. **Storage and Leftover Tips:** Biscuit Garlic Butter Cheese Bombs are definitely best eaten fresh and warm. If you have any leftovers, store them in an airtight container at room temperature for up to 1 day, or in the refrigerator for up to 2 days. To reheat, warm them in a toaster oven or regular oven at 350°F (175°C) for a few minutes until the cheese is melted again and the biscuit is warm. Microwaving can make them soggy.
18. **More Recipes You Will Love:** If you loved the cheesy, garlicky goodness and ease of these bombs, here are a few more fantastic savory recipes that I think you'll absolutely love:
19. For another effortless way to impress guests with a cheesy appetizer, check out my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).
20. If you love hot, gooey cheese in a creative way, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.
21. And for an incredibly cheesy and easy-to-make casual meal, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
22. **Final Thoughts:** These Biscuit Garlic Butter Cheese Bombs are a true party starter and a delicious snack that's hard to resist. They're quick to make, packed with flavor, and deliver that satisfying gooey cheese pull every time. Give them a try, and watch them disappear!
23. What's your favorite cheesy appetizer to make for a crowd? Share your ideas and feedback in the comments

below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

Southern Homestyle Biscuits work perfectly here for their size and fluffiness.

Other large, flaky canned biscuits might also work.

Mozzarella Cheese: Low-moisture mozzarella cheese is best for a good melt.

You can use pre-cut mozzarella sticks cut into cubes, or cut from a block of mozzarella.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/biscuit-garlic-butter-cheese-bombs-goey-cheesy-easy-appetizer/>