

## Bacon Cheeseburger Bombs: The Ultimate Bite-Sized Comfort Food for Any Occasion

Let me walk you through why they're so good and how you can make them at home.



**OVEN**  
**375°F**

**TIME**  
**15 mins**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 6 slices bacon, cooked & crumbled
- ¼ small onion, finely chopped
- 1 tsp garlic powder
- 1 tbsp ketchup
- 1 tbsp mustard
- 1 tsp Worcestershire sauce
- Salt & pepper, to taste
- 1 cup shredded cheddar cheese
- 1 can refrigerated biscuit dough (or pizza dough)
- 1 egg, beaten (for egg wash)
- Sesame seeds (optional, for topping)

How to Make Bacon Cheeseburger Bombs  
(Step-by-Step):

**Prepare the Beef Mixture** Start by browning the ground beef in a skillet over medium heat. Once fully cooked, drain any excess grease. Add in the chopped onion, garlic powder, ketchup, mustard, Worcestershire sauce, salt, and pepper. Stir well and cook for another 2 minutes. Set it aside to cool slightly.

**Prepare the Dough** If using biscuit dough, flatten each biscuit into a thin round. If using pizza dough, roll out small pieces into circles, roughly 3 inches in diameter. This will ensure there's enough room to enclose the filling without the dough being too thick.

**Assemble the Bombs**Place a spoonful of the beef mixture in the center of each dough circle. Sprinkle a generous amount of shredded cheddar on top, followed by crumbled bacon.

**Seal the Dough**Carefully fold the dough over the filling and pinch the edges together to seal. Roll each one into a smooth ball, ensuring there are no openings for the filling to leak out. Place them seam-side down on a parchment-lined baking sheet.

**Brush with Egg Wash & Add Toppings**Lightly brush each cheeseburger bomb with the beaten egg. If you want that classic burger bun look, sprinkle sesame seeds on top.

**Bake to Perfection**Bake at 375°F (190°C) for 15-18 minutes, or until they turn golden brown and the dough is fully cooked.

**Serve & Enjoy!**Let them cool slightly before serving. Pair them with classic burger condiments like ketchup, mustard, or even a special burger sauce for dipping.

**My Tips for the Best Cheeseburger Bombs:**

Use high-quality cheese - Freshly shredded cheddar melts better than pre-packaged shredded cheese.

Cook bacon until crispy - This prevents it from getting soggy inside the bombs.

Don't overfill - Too much filling can cause the dough to tear or leak while baking.

Try an air fryer - If you want an extra crispy outside, cook them in an air fryer at 375°F for 10-12 minutes.

**What to Serve With Bacon Cheeseburger Bombs:**

Crispy Fries - Serve with a side of fries or tater tots for the full burger experience.

Dipping Sauces - Try ranch, barbecue sauce, or even a spicy sriracha mayo for extra flavor.

Fresh Salad - A simple lettuce and tomato salad balances out the richness.

**FAQs (From My Kitchen to Yours):**

**Why You'll Love These Cheeseburger Bombs:**

## DIRECTIONS

1. **Prepare the : Beef Mixture**Start by browning the ground beef in a skillet over medium heat. Once fully cooked, drain any excess grease. Add in the chopped onion, garlic powder, ketchup, mustard, Worcestershire sauce, salt, and pepper. Stir well and cook for another 2 minutes. Set it aside to cool slightly.
2. **Prepare the : Dough**If using biscuit dough, flatten each biscuit into a thin round. If using pizza dough, roll out small pieces into circles, roughly 3 inches in diameter. This will ensure there's enough room to enclose the filling without the dough being too thick.
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8. **My Tips for the Best Cheeseburger Bombs:** Use

high-quality cheese - Freshly shredded cheddar melts better than pre-packaged shredded cheese.

9. Cook bacon until crispy - This prevents it from getting soggy inside the bombs.
10. Don't overfill - Too much filling can cause the dough to tear or leak while baking.
11. Try an air fryer - If you want an extra crispy outside, cook them in an air fryer at 375°F for 10-12 minutes.
12. What to Serve With Bacon Cheeseburger Bombs: These little bites are great on their own, but here are a few side ideas to turn them into a full meal:
13. Crispy : Fries - Serve with a side of fries or tater tots for the full burger experience.
14. Dipping : Sauces - Try ranch, barbecue sauce, or even a spicy sriracha mayo for extra flavor.
15. Fresh : Salad - A simple lettuce and tomato salad balances out the richness.
16. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! You can assemble them in advance and refrigerate them for up to 24 hours before baking. Just brush with the egg wash right before they go in the oven.
17. Q: Can I freeze them?A: Absolutely. Freeze them unbaked on a baking sheet, then transfer to a freezer bag. When ready to bake, add a few extra minutes to the cook time.
18. Q: Can I use different meats?A: Of course! Ground turkey, chicken, or even plant-based beef substitutes all work well.
19. Why You'll Love These Cheeseburger Bombs: Every time I make these, they disappear in minutes. They're crispy, cheesy, meaty, and full of that irresistible bacon flavor. Whether you're serving them as an appetizer, party snack, or fun family dinner, they're always a hit. Plus, they're easy to make and endlessly customizable-what's not to love?
20. If you give these a try, let me know how they turn out! And if you have any fun twists or toppings, I'd love to hear your ideas. Happy cooking!

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

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-bombs-the-ultimate-bite-sized-comfort-food-for-any-occasion/>