

My Favorite Golden Garlic Cheese Bombs: A Cheesy, Garlicky Delight

Some recipes are so simple and so delicious that they feel like a magic trick. These



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Dough: 2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon garlic powder
1 cup shredded mozzarella cheese
2 tablespoons chopped fresh parsley
1 cup buttermilk
For the Topping: 1/4 cup unsalted butter, melted
2 cloves garlic, minced
1/4 cup grated Parmesan cheese

DIRECTIONS

- 1.** Preheat and : Prepare: Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper to prevent sticking and make cleanup even easier.
- 2.** Mix the : Dry Ingredients: In a large mixing bowl, whisk together the all-purpose flour, baking powder, salt, and garlic powder until they are well combined.
- 3.** Add : Cheese and Buttermilk: Stir in the shredded mozzarella cheese and the chopped fresh parsley. Pour in the buttermilk and mix everything together with a spoon or spatula until a soft, shaggy dough forms. Be careful not to overmix the dough, as this can make the buns tough.
- 4.** Form the : Bombs: Use a large spoon or a cookie scoop to drop rounded balls of dough onto the prepared baking sheet. Leave a little space between each one to allow them to expand.
- 5.** Prepare the : Topping: In a small bowl, combine the melted butter and the minced garlic. Brush the tops of the dough balls generously with this garlic butter mixture.
- 6.** Add : Parmesan: Sprinkle each bun with a good amount of grated Parmesan cheese.
- 7.** Bake: Place the baking sheet in the preheated oven and bake for 18-20 minutes, or until the cheese bombs are golden brown and cooked through.
- 8.** Serve: Let them cool for a minute or two before serving. They are best enjoyed warm, with a little extra garlic butter or a side of marinara for dipping.

SWAPS & NOTES

Buttermilk: If you don't have buttermilk on hand, you can make your own by adding a tablespoon of white vinegar or lemon juice to a measuring cup and filling the rest of the way to the 1-cup line with regular milk.

Let it sit for 5 minutes before using.

Cheese: You can use a different shredded cheese like cheddar or a Mexican blend instead of mozzarella, but the mozzarella gives you that classic, melty pull.

For the topping, freshly grated Parmesan cheese is a must for the best flavor and texture.

TIPS FOR SUCCESS

Don't Overmix the Dough: This is the most important tip.

The dough should be soft and slightly sticky, not smooth like a traditional bread dough.

Use a Scoop: A cookie scoop is a great tool for this recipe, as it helps you get uniform-sized bombs that will cook at the same rate.

Go Big on the Garlic: Don't be shy with the garlic!

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

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