

5-Ingredient Garlic Butter Cheese Bombs Everyone Will Love

Pillsbury Biscuit Garlic Butter Cheese Bombs

OVEN
375°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can Pillsbury biscuits
- 8 mozzarella cheese sticks, cut in half
- 4 tablespoons butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon dried Italian seasoning
- $\frac{1}{2}$ cup marinara sauce (for dipping)

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease it.
- 2.** Flatten the biscuits: Separate the biscuits and gently flatten each one into a small round disc using your hands or a rolling pin.
- 3.** Add the cheese: Place half a mozzarella cheese stick in the center of each flattened biscuit.
- 4.** Seal the dough: Wrap the dough around the cheese and pinch the seams tightly so the cheese stays sealed inside while baking.
- 5.** Arrange on baking sheet: Place the filled biscuit balls seam-side down on the prepared baking sheet.
- 6.** Make the garlic butter: In a small bowl, combine melted butter, garlic powder, and Italian seasoning.
- 7.** Brush the biscuits: Generously brush the garlic butter mixture over each biscuit.
- 8.** Bake: Bake for 12-15 minutes until the biscuits are golden brown and the cheese inside is melted.
- 9.** Serve: Serve warm with marinara sauce for dipping.

SWAPS & NOTES

Cheese Options Mozzarella is classic for its meltiness, but you can also use: String cheese Cubed provolone Monterey Jack Cheddar for a sharper flavor Add Extra Flavor Mix grated parmesan into the garlic butter for a richer topping.

Herb Variations Instead of Italian seasoning, try parsley, oregano, or basil.

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

Original recipe: <https://chefmaniac.com/5-ingredient-garlic-butter-cheese-bombs-everyone-will-love/>

Step-by-Step Instructions Preheat the oven Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease it.

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