

My Ultimate Garlic Butter Cheese Bombs: Melt-in-Your-Mouth Goodness

Easy ingredients: Store-bought biscuit dough makes these effortless.



GARLIC BUTTER CHEESE
BOMBS

You Will Need

1 can refrigerated biscuit dough (8-count)
8 mozzarella cheese cubes (about 1-inch each)
3 tablespoons unsalted butter, melted
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OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 can refrigerated biscuit dough (8-count)
- 8 cubes of mozzarella cheese (or cheddar if you prefer)
- 4 tablespoons unsalted butter, melted
- 2 cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1 tablespoon fresh parsley, chopped (optional, for garnish)
- Grated Parmesan cheese (optional, for sprinkling)

DIRECTIONS

1. Prep the oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. Stuff the dough: I open the can of biscuit dough and flatten each piece slightly. Then, I place a cube of mozzarella right in the center and fold the dough around it, pinching to seal and rolling into a smooth ball.
3. Make the garlic butter: In a small bowl, I mix the melted butter, minced garlic, and Italian seasoning. I like to brush a little on each dough ball before baking.
4. Bake until golden: Place all the cheese bombs on the prepared baking sheet and bake for 12-15 minutes, or until puffed up and golden brown on top.
5. Finish with flavor: Right out of the oven, I brush them with more garlic butter, sprinkle with chopped parsley, and dust with grated Parmesan for that final touch.
6. Serve immediately: These are best served hot and fresh, with cheese stretching out on that first bite!

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

Original recipe: <https://chefmaniac.com/my-ultimate-garlic-butter-cheese-bombs-melt-in-your-mouth-goodness/>