

## Goey Mozzarella Biscuit Bombs Are the Easy Cheesy Snack Everyone Loves

### Goey Mozzarella Biscuit Bombs



**OVEN**  
**375°F**

**TIME**  
**12 to 15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

#### INGREDIENTS

- 1 can refrigerated biscuit dough
- 8 ounces mozzarella cheese, cut into cubes
- 2 tablespoons butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon chopped parsley, optional
- Marinara sauce, for dipping

#### DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking sheet or line it with parchment paper.
2. Separate the biscuit dough into individual biscuits.
3. Flatten each biscuit into a small round using your hands or a rolling pin.
4. Place a cube of mozzarella in the center of each piece of dough.
5. Pull the edges of the dough up and around the cheese, pinching tightly to seal.
6. Place each sealed biscuit bomb seam-side down on the prepared baking sheet.
7. In a small bowl, mix the melted butter with the garlic powder and Italian seasoning.
8. Brush the tops of the biscuit bombs with the seasoned butter.
9. Sprinkle with grated : Parmesan cheese.
10. Bake for 12 to 15 minutes, or until golden brown and puffed.
11. Remove from the oven and sprinkle with chopped parsley if using.
12. Serve warm with marinara sauce for dipping.

#### SWAPS & NOTES

Refrigerated biscuit dough is the shortcut that makes this recipe so easy.

Standard flaky biscuits work well, but any soft biscuit dough you can flatten and wrap around the cheese will do the job.

Mozzarella is the best choice for that classic gooey cheese pull, especially if you use low-moisture mozzarella cut into cubes.

String cheese also works well because it is easy to portion and melts beautifully.

## TIPS FOR SUCCESS

Seal the dough well around the cheese so it does not leak too much during baking.

Pinching the seams tightly and placing them seam-side down helps a lot.

Use cheese cubes that are small enough to fit comfortably inside the biscuit dough.

If the cheese is too large, it can break through the dough as it bakes.

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

Original recipe: <https://chefmaniac.com/goeey-mozzarella-biscuit-bombs-are-the-easy-cheesy-snack-everyone-loves/>