

Easy Fried Cheese Bites That Are Crispy, Goopy, and Totally Irresistible

Easy Fried Cheese Bites - Crispy, Goopy & Irresistible



OVEN
350°F

TIME
30 to 45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

16 ounces mozzarella cheese, cut into bite-sized cubes
1 cup all-purpose flour
2 large eggs
2 tablespoons milk
1 1/2 cups Italian-style breadcrumbs
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon paprika
1/4 teaspoon black pepper
Vegetable oil, for frying
Marinara sauce, ranch, or preferred dipping sauce for serving
Fresh parsley, optional for garnish

DIRECTIONS

1. Prep the breading station: Set up three bowls. In the first, place the flour. In the second, whisk together the eggs and milk. In the third, combine the breadcrumbs, garlic powder, onion powder, paprika, and black pepper.
2. Coat the cheese: Dip each cube of cheese into the flour first, then into the egg mixture, and finally into the seasoned breadcrumbs. For a thicker coating, repeat the egg and breadcrumb steps one more time. This double coating helps prevent leaks while frying.
3. Freeze before frying: Arrange the breaded cheese bites on a parchment-lined tray and place them in the freezer for 30 to 45 minutes. This step helps them hold their shape and keeps the inside goopy instead of totally melted out.
4. Heat the oil: Pour vegetable oil into a deep skillet or saucepan until it's about 2 inches deep. Heat it to 350°F. If you don't have a thermometer, test with a breadcrumb; it should sizzle right away without burning too fast.
5. Fry in batches: Carefully lower a few cheese bites into the hot oil at a time. Fry for 1 to 2 minutes, turning as needed, until golden brown on all sides. Don't overcrowd the pan or the oil temperature will drop.
6. Drain and serve: Use a slotted spoon to transfer the fried cheese bites to a paper towel-lined plate. Let them cool for just a minute, then serve warm with your favorite dipping sauce.

SWAPS & NOTES

Mozzarella is the classic choice because it melts beautifully and gives you that signature cheese pull.

If you want a sharper flavor, you can try cheddar cubes, pepper jack, or even small pieces of provolone, though mozzarella is the easiest to work with.

Italian-style breadcrumbs add built-in flavor, but plain breadcrumbs work too if you season them a bit more generously.

For extra crunch, you can swap part of the breadcrumbs for panko.

TIPS FOR SUCCESS

The freezer step is non-negotiable if you want the best results.

It keeps the cheese bites intact long enough for the crust to become crisp and golden.

If you skip it, you're much more likely to end up with melted cheese escaping into the oil.

Double breading is another smart move.

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

Original recipe: <https://chefmaniac.com/easy-fried-cheese-bites-that-are-crispy-gooey-and-totally-irresistible/>