

## The Ultimate Party Appetizer: Cheesy Pepperoni Pizza Bombs Everyone Loves

Let me show you why these pizza bombs are so irresistible and how simple they are to make.



PEPPERONI PIZZA BOMBS

You Will Need  
2 tbsp melted butter  
1 tsp garlic powder  
1 tsp Italian seasoning  
1 can (8 oz)  
\*\*\*

OVEN  
**375°F**

TIME  
**30 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 can refrigerated biscuit dough (8-count or 12-count, depending on size)
- 24 slices pepperoni
- 1 cup shredded mozzarella cheese
- 1/4 cup pizza sauce (plus extra for dipping)
- 2 tablespoons melted butter
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning
- Grated Parmesan cheese for topping

### DIRECTIONS

- 1. Prep and Preheat:** I preheat my oven to 375°F and line a baking sheet with parchment paper.
- 2. Fill the Dough:** I flatten each biscuit into a circle and spread a teaspoon of pizza sauce in the center. Then I layer on two slices of pepperoni and a generous pinch of mozzarella cheese.
- 3. Seal and Roll:** I fold up the edges of the dough, pinching tightly to seal, and roll them gently into a ball shape.
- 4. Brush and Season:** I place the pizza bombs seam-side down on the baking sheet and brush the tops with melted butter mixed with garlic powder and Italian seasoning. A sprinkle of grated Parmesan on top makes them extra flavorful.
- 5. Bake:** I bake for 14-16 minutes until golden brown and bubbling. The smell of warm pizza and garlic fills the kitchen and gets everyone hovering.
- 6. Serve:** I let them cool slightly and serve warm with extra pizza sauce or marinara for dipping.

### SWAPS & NOTES

: Crispy on the outside, melty on the inside: Each bite is filled with gooey cheese and pepperoni.

Quick and easy: Just a handful of ingredients and less than 30 minutes from start to finish.

Perfect for parties or family movie night: They're bite-sized, portable, and fun to eat.

Customizable: You can fill them with your favorite pizza toppings or cheese combos.

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

Original recipe: <https://chefmaniac.com/the-ultimate-party-appetizer-cheesy-pepperoni-pizza-bombs-everyone-loves/>