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Goopy Mozzarella Biscuit Bombs

## Introduction

Goosey Mozzarella Biscuit Bombs are a delightful and indulgent treat that combine the crispy, buttery goodness of biscuits with the melty, cheesy center of mozzarella. Perfect as an appetizer, snack, or even a fun party food, these bomb-like bites are sure to please cheese lovers and foodies alike. Simple to prepare and packed with flavor, they can be whipped up in no time.

## Detailed Ingredients with measures

Biscuits (1 can)  
Mozzarella cheese (1 cup, shredded)  
Garlic powder (1 teaspoon)  
Italian seasoning (1 teaspoon)  
Butter (1/4 cup, melted)  
Parmesan cheese (1/4 cup, grated)  
Parsley (optional, for garnish)

## Prep Time

The preparation time for Goosey Mozzarella Biscuit Bombs is approximately 10 minutes. This quick prep allows you to gather all the necessary ingredients and prepare them for cooking.

## Cook Time, Total Time, Yield

Cook Time: 15 minutes  
Total Time: 25 minutes



Yield: 12 Biscuit Bombs

Enjoy these delicious bites fresh out of the oven for the best gooey experience!



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 375°F (190°C).

### **Prepare the Baking Sheet**

Line a baking sheet with parchment paper for easier cleanup.

### **Open the Biscuit Dough**

Carefully open the can of refrigerated biscuit dough. Separate the dough into individual biscuits.

### **Fill with Mozzarella**

Take each biscuit and flatten it slightly in your hand. Place a small piece of mozzarella cheese in the center of each biscuit.

### **Seal the Biscuits**

Fold the edges of the biscuit over the cheese to enclose it completely and shape it into a ball.

### **Arrange on Baking Sheet**

Place the sealed biscuit balls seam side down on the prepared baking sheet, leaving space between each one.

### **Brush with Butter**

Melt butter and brush it generously over the top of each biscuit ball.

**Add Seasoning**

Sprinkle garlic powder, Italian seasoning, and a bit of salt over the brushed biscuits.

**Bake in the Oven**

Bake the biscuit bombs in the preheated oven for 13-15 minutes or until golden brown.

**Check for Doneness**

Ensure the biscuits are cooked through by checking for a golden exterior.

**Serve Warm**

Remove from the oven and let cool for a few minutes before serving warm.

**Notes****Storage Suggestions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

**Reheating Instructions**

Reheat the biscuit bombs in the oven at 350°F (175°C) until warm.

**Cheese Variations**

Feel free to experiment with different types of cheese, such as cheddar or pepper jack, for a different flavor.



### Dipping Sauce

These biscuit bombs pair well with marinara sauce or ranch dressing for dipping.



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**Cook techniques**

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