



Pillsbury Biscuit Garlic Butter Cheese Bombs

Introduction

Pillsbury Biscuit Garlic Butter Cheese Bombs are a delicious and easy-to-make treat that are

perfect for any occasion. These cheesy, buttery bites are bursting with flavor and can be enjoyed as an appetizer, snack, or even a side dish. With minimal effort and a few simple ingredients, you can create an irresistible dish that will wow your family and friends.

Detailed Ingredients with measures

- 1 can of Pillsbury refrigerated biscuits
- 4 tablespoons of butter, melted
- 3 cloves of garlic, minced
- 1 cup of shredded cheese (preferably mozzarella or cheddar)
- 1 teaspoon of dried parsley
- ½ teaspoon of salt

Prep Time

Preparation time for this recipe is approximately 10 minutes.

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: About 8 servings



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 400°F (200°C).

Step 2: Prepare the Baking Sheet

Line a baking sheet with parchment paper to prevent sticking.

Step 3: Open the Biscuit Dough

Carefully open the can of Pillsbury biscuit dough, being cautious of the pressurized seal.

Step 4: Separate the Biscuits

Remove the dough and separate it into individual biscuits.

Step 5: Mix the Filling

In a mixing bowl, combine cheese, garlic powder, and melted butter. Mix until well blended.

Step 6: Add Filling to Biscuits

Take each biscuit and place a spoonful of the cheese mixture in the center.

Step 7: Seal the Biscuits

Fold the edges of the biscuit over the filling and pinch to seal tightly.

Step 8: Place on Baking Sheet

Arrange the sealed biscuits on the prepared baking sheet, leaving space between each one.

Step 9: Bake in the Oven

Bake in the preheated oven for 12-15 minutes, or until golden brown.

Step 10: Brush with Garlic Butter

Remove from the oven and immediately brush with additional melted garlic butter for extra flavor.

Step 11: Serve Warm

Allow to cool slightly, then serve warm as a delicious appetizer or snack.

Notes

Tip: Cheese Variety

Feel free to experiment with different types of cheese for varied flavors.

Tip: Storage

Store leftover cheese bombs in an airtight container in the refrigerator for up to 3 days.

Tip: Reheating

Reheat in the oven for best results to keep them crispy.

Tip: Serving Suggestions

These garlic butter cheese bombs pair well with marinara sauce for dipping!



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Cook techniques



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