



# Bacon Cheeseburger Bombs



Bacon Cheeseburger Bombs

## Introduction

Bacon Cheeseburger Bombs are a delightful twist on the classic cheeseburger, making them a fun and easy option for parties, snacks, or family dinners. These savory bites are packed with the delicious flavors of bacon and cheese all wrapped in a soft biscuit dough. Perfectly portioned for individual servings, they offer satisfying taste in every bite.

## Detailed Ingredients with measures

Ground beef – 1 pound  
Bacon – 6 slices, cooked and chopped  
Cheddar cheese – 1 cup, shredded  
Biscuits – 1 can (8 biscuits)  
Onion powder – 1 teaspoon  
Garlic powder – 1 teaspoon  
Salt – to taste  
Pepper – to taste  
Cooking spray – for greasing

## Prep Time

The preparation time for Bacon Cheeseburger Bombs is approximately 15 minutes. This quick prep allows you to get started on cooking sooner.

## Cook Time, Total Time, Yield

Cook time is around 15 to 20 minutes, ensuring that the bombs are golden brown and fully cooked. In total, the entire process takes about 30 to 35 minutes from start to finish. This recipe yields 8 delicious Bacon Cheeseburger Bombs, perfect for sharing or enjoying all by yourself.





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## Detailed Directions and Instructions

### Step 1: Prepare Ingredients

Gather all your ingredients, ensuring you have everything ready for the cooking process.

### Step 2: Preheat Oven

Preheat your oven to 375°F (190°C) to ensure it is ready for baking the bombs.

**Step 3: Cook Bacon**

In a skillet over medium heat, cook the bacon until crispy. Once cooked, crumble it into smaller pieces and set it aside.

**Step 4: Brown Ground Beef**

In the same skillet, use the rendered bacon fat to brown the ground beef. Cook until no longer pink and drain any excess fat.

See also [Nutella Shortbread Cookies](#)

**Step 5: Combine Mixture**

In a large bowl, combine the cooked ground beef, crumbled bacon, and cheese. Mix well to ensure an even distribution.

**Step 6: Roll Out Dough**

Roll out the biscuit dough on a floured surface. Cut into equal-sized squares, depending on your preference.

**Step 7: Fill Dough Squares**

Take a square of dough and place a spoonful of the meat and cheese mixture in the center.

**Step 8: Seal Bombs**

Fold the dough over the filling and pinch the edges to seal tightly. Ensure there are no openings for the filling to escape during baking.

**Step 9: Arrange on Baking Sheet**

Place the sealed bombs seam-side down on a baking sheet lined with

parchment paper.

### **Step 10: Bake**

Bake in the preheated oven for 15-20 minutes or until golden brown.

### **Step 11: Cool and Serve**

Once baked, allow the bacon cheeseburger bombs to cool slightly before serving. Enjoy!

## **Notes**

### **Note 1**

Feel free to customize the filling with other ingredients like diced onions, pickles, or different types of cheese based on your preference.

### **Note 2**

Make sure to check the doneness of the dough to avoid undercooked bombs.

### **Note 3**

These bombs can be frozen before baking; just add a few extra minutes to the baking time if cooking from frozen.

### **Note 4**

Serve with ketchup, mustard, or your favorite dipping sauce for an extra flavor boost.



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## Cook techniques

### Mixing Ingredients

When preparing the filling for the bacon cheeseburger bombs, ensure that the ingredients are well mixed for even flavor distribution. Combine cooked bacon, cheese, and any additional seasonings in a bowl before assembling.

See also Caramel Custard



**Wrapping**

Use pre-made dough or biscuit dough to wrap around the filling tightly. Make sure the edges are sealed properly to avoid any leakage during baking.

**Baking**

Bake the bombs in a preheated oven for the best results. Keeping an eye on them towards the end of the baking time will help you achieve a golden brown finish.

**Cooling**

Allow the bacon cheeseburger bombs to cool for a few minutes after removing them from the oven. This will help set the filling and make them easier to handle.

**Serving**

Serve the bombs warm, paired with your favorite dipping sauces. Presentation can be enhanced by arranging them on a platter.

**FAQ****Can I use turkey bacon instead of regular bacon?**

Yes, turkey bacon can be used as a substitute if you prefer a healthier option or want to avoid pork.

**What type of cheese works best?**

Cheddar cheese is commonly used, but you can experiment with other varieties such as mozzarella or pepper jack for different flavors.



**Can I prepare these ahead of time?**

Yes, you can prepare the bacon cheeseburger bombs in advance and refrigerate them before baking. Just increase the baking time slightly if they are going in the oven cold.

**What dipping sauces pair well with these bombs?**

Barbecue sauce, ranch dressing, or classic ketchup work well as dipping sauces for bacon cheeseburger bombs.

**How long do leftovers last?**

Leftovers should be stored in an airtight container and can last up to 3 days in the refrigerator. Reheat them in the oven for the best texture.



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## Conclusion

Bacon cheeseburger bombs are a delightful and indulgent treat that combines the flavors of a classic bacon cheeseburger into a convenient, bite-sized format. They are perfect for parties, game days, or a fun family dinner. With their crispy exterior and gooey cheese center, these bombs are sure to impress your guests and satisfy your cravings. Enjoy experimenting with different fillings and techniques to make them your own!

See also [Soft Christmas Cookies](#)

## More recipes suggestions and combination

### **Buffalo Chicken Bombs**

Swap the burger filling for shredded buffalo chicken, cream cheese, and cheddar for a spicy twist on the classic recipe.

### **Vegetable Pizza Pockets**

Use a mix of your favorite vegetables and mozzarella cheese as a filling for a vegetarian-friendly option that's still packed with flavor.

### **BBQ Pulled Pork Bombs**

Fill the dough with slow-cooked pulled pork and barbecue sauce for a smoky, savory treat that is perfect for gatherings.

### **Ham and Cheese Melts**

Combine diced ham, Swiss cheese, and a touch of mustard for a hearty snack that's great for brunch or as a quick appetizer.

### **Sweet Dessert Bombs**

For a dessert version, fill the dough with chocolate chips, marshmallows, and a sprinkle of cinnamon sugar for a sweet and gooey treat.



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