



Pillsbury Biscuit Garlic Butter Cheese Bombs



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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
- $\frac{1}{2}$ 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.

See also [Oven Baked Chicken Thighs and Rice](#)

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

Prepping the Biscuits

Start by preheating the oven and preparing the Pillsbury biscuits as directed on the package. Ensure all ingredients are ready to go before assembling.

Mixing the Filling

Combine melted butter, garlic, and shredded cheese in a bowl for the filling. Make sure the mixture is well blended to ensure even distribution in each biscuit.

Stuffing the Biscuits

Take each biscuit and flatten it out slightly before adding a spoonful of the garlic butter cheese mixture. Fold the biscuit over the filling and pinch to seal securely.

Baking the Bombs

Arrange the stuffed biscuits on a baking sheet lined with parchment paper. Bake according to the package instructions until they are golden brown and cooked through.

Finishing Touches

Brush the tops of the baked biscuit bombs with additional melted garlic butter for extra flavor. This step is optional but adds a nice finishing touch.

See also Paloma

FAQ

Can I use a different type of cheese?

Yes, you can substitute with different types of cheese based on your preference, such as mozzarella, cheddar, or pepper jack.

How do I store leftovers?

Store leftover biscuit bombs in an airtight container in the refrigerator for up to three days. Reheat in the oven or microwave when ready to enjoy.

Can I make these ahead of time?

Yes, you can prepare the biscuits and filling in advance. Assemble and store them in the fridge until you're ready to bake.

What can I serve with these biscuit bombs?

These garlic butter cheese bombs pair well with marinara sauce, ranch dressing, or a fresh salad for a complete meal.

Can I freeze the biscuit bombs?

Yes, you can freeze the uncooked biscuit bombs. Just make sure they're properly wrapped to prevent freezer burn, and bake them straight from frozen when you're ready to enjoy.



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Conclusion

Pillsbury Biscuit Garlic Butter Cheese Bombs are a delightful and easy-to-make treat that can elevate any meal or gathering. With their gooey cheese filling and savory garlic butter coating, they are sure to be a hit with family and friends. Whether served as an appetizer or alongside a main dish, these cheese bombs offer a perfect balance of flavor and comfort that everyone will enjoy.

Cheesy Jalapeño Bombs

Add diced jalapeños to the cheese filling for a spicy kick. The combination of cream cheese and shredded cheese with jalapeños will create a zesty version of the classic.

Pizza Bombs

Swap out the cheese for pizza toppings such as pepperoni, mozzarella, and pizza sauce. This variation makes for a fun and interactive snack that kids and adults alike will love.

See also Horseradish Soup with Fermented Rye Bread

Herb and Spinach Cheese Bombs

Incorporate fresh spinach and a mix of herbs like basil and oregano into the cheese filling for a healthier, yet flavor-packed option. This adds a fresh twist to the traditional recipe.

Buffalo Chicken Cheese Bombs

Mix shredded cooked chicken with buffalo sauce and cheese for a tangy, spicy filling. These are perfect for game day or casual gatherings with friends.

Sweet Cinnamon Sugar Bombs

For a dessert version, fill the biscuits with a mixture of cream cheese, sugar, and cinnamon. Coat with melted butter and sprinkle with cinnamon sugar for a delightful sweet treat.



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