



# **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
- 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.

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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