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Air Fryer Cheese Bombs

These cheese filled biscuit bites are the perfect start to a meal. You can use your favorite cheeses to create this mouthwatering appetizer.

Air Fryer Cheese Bombs

Duration:

- PREP TIME: 10 MINUTES
- COOK TIME: 6 MINUTES

Ingredients

- 1 can large refrigerator biscuits
- 6 oz cheddar cheese
- 6 oz monterey jack cheese
- 6 oz mozzarella cheese
- 1 tbsp butter melted
- 2 tsp Italian seasoning

Instructions

1. Cut each type of cheese into 16 cubes. Set aside.
2. Open the can of biscuits. Split each biscuit in half, so you end up with 16 dough pieces.
3. Flatten each biscuit piece into a circular shape. Place 3 pieces of cheese (one of each type of cheese) in the center of the biscuit circle.
4. Wrap the biscuit dough around the cheese, pinch the seams together with your fingers to seal closed.
5. Place cheese bombs into the air fryer basket so they are not touching. You might have to do two sets, depending on the size of your air fryer.
6. Baste the tops of the cheese bombs with the melted butter using a pastry brush.
7. Then sprinkle them with Italian seasoning.
8. Cook in the air fryer at 350ºF for 6 minutes. Time may vary depending on your machine so check them at 5 minutes.
9. Remove cheese bombs from air fryer when the tops are a deep golden brown and they are baked through.
10. Let them cool for a few minutes before eating. Serve them with a bowl of your favorite marinara sauce.

Notes

You may want to baste the tops of the cheese bombs when they come out of the air fryer again if they look dry.

You can also use refrigerated canned crescent dough or pizza dough with similar results.

Try making these cheesy biscuit bites with Swiss cheese, Gruyere, pepper jack, brie or any type of cheese you prefer.

Try sprinkling a little salt on top before cooking for a bit of a salty kick.

Nutrition

Calories: 221kcal | Carbohydrates: 15g | Protein: 9g | Fat: 14g | Saturated Fat: 6g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 5g | Cholesterol: 29mg | Sodium: 463mg | Potassium: 96mg | Fiber: 1g | Sugar: 1g | Vitamin A: 267IU | Vitamin C: 1mg | Calcium: 229mg | Iron: 1mg