These Air Fryer Pizza Bombs start with refrigerated biscuit dough that gets stuffed with mozzarella and pepperoni, brushed with garlic butter, and then cooked in the air fryer for 5 minutes. The perfect snack!
Prep Time 15 minutes mins
Cook Time 5 minutes mins
Total Time 20 minutes mins

Table of Contents

- Equipment
- Ingredients
- Instructions
- Notes
- Nutrition

Equipment

- Air Fryer

Ingredients

- 1 can 8 count refrigerated biscuits see notes
- 32 pieces pepperoni
- 8 ounces mozzarella cheese room temperature
- ¼ cup melted butter
- ½ teaspoon garlic powder
- ½ teaspoon Italian seasoning
- ½ cup pizza sauce

Instructions

1. Open the can of biscuits and separate each biscuit in half to form 16 thin biscuit pieces.
2. Cut the pepperoni slices into quarters and place 8 bits of pepperoni in the center of each biscuit.
3. Chop the mozzarella into 16 cubes. Place one cube in the center of each biscuit.
4. Fold up the edges of the biscuit to fold the pepperoni and cheese into the center. Roll into a ball, sealing the edges so the cheese does not leak out.
5. Place the biscuits in an air fryer basket in an even layer, leaving space between each for air to flow.
6. Add the butter, garlic powder, and Italian seasoning to a small bowl and whisk to combine.
7. Brush the butter mixture over the dough.
8. Air fry at 350 degrees for 5-6 minutes, or until dough is golden brown and cooked through.
9. Warm the pizza sauce in the microwave and serve with the pizza bombs for dipping.

Notes

Grand’s Flaky Layers work best in this recipe as the biscuits are larger than most and are easier to stuff. They also peel apart nicely, making it easier to get 2 biscuits out of one.

If your cheese is cold when you fill the biscuits, it may not melt all the way in the air fryer.

Nutrition

Serving: 1 pizza
bomb | Calories: 168kcal | Carbohydrates: 16g | Protein: 6g | Fat: 9g | Saturated
Fat: 5g | Polyunsaturated Fat: 3g | Cholesterol: 23mg | Sodium: 476mg | Fiber: 1g | Sugar: 2g