Garlic Cheese Bombs

1 tube (8 biscuits) refrigerated biscuit dough

4 oz mozzarella cheese, cut into eight 1-inch square cubes

4 tbsp unsalted butter, melted

1 tsp Italian seasoning

1 tsp garlic powder

1/2 tsp salt

*This recipe requires using an oven and a knife. Please supervise children.
Garlic Cheese Bombs

Preheat oven to 400F.

Spray a baking pan with nonstick spray and set aside.

Separate biscuits, and place 1 cheese cube into the center of each biscuit. Pull the dough up and around the cheese, seal, and place on the baking pan with the seam side down.

Repeat until all dough and cheese is used.

Bake for about 10 minutes, or until very lightly golden browned; watch them closely in the last minutes of baking because they can go from un-done to over-done in less than a minute.
Garlic Cheese Bombs

While biscuits bake, prepare the butter mixture.

To a small microwave-safe bowl, add the butter and heat on high power to melt, about 30 to 60 seconds.

Add the Italian seasoning, garlic powder, salt, and stir to combine.

As soon as biscuits emerge from oven, generously brush each one with the butter mixture, optionally garnish with parsley, and serve immediately. These garlic cheese bombs are best served warm.

Enjoy!