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Air Fryer Cheese Bombs – The Ultimate Gooey, Cheesy Appetizer

If you love quick, irresistible, pull-apart cheesy snacks, these Air Fryer Cheese Bombs will become your new favourite. Soft, golden biscuits on the outside... and a molten, three-cheese explosion on the inside. Perfect for family dinners, parties, or anytime you want a fast, comforting appetizer that everyone will grab first!

□ Why You'll Love This Recipe

- Only 10 minutes prep
- Uses simple ingredients
- Air fryer friendly (no mess, no hassle)
- Customisable with your favourite cheeses
- Perfect for dipping in marinara, ranch or garlic butter

□ Duration

- Prep Time: 10 minutes
- Cook Time: 6 minutes

□ Ingredients

- 1 can large refrigerator biscuits
- 6 oz cheddar cheese
- 6 oz Monterey Jack
- 6 oz mozzarella

- 1 tbsp melted butter
- 2 tsp Italian seasoning



Air Fryer Cheese Bombs

□ Instructions

1. Cut each cheese into 16 small cubes and set aside.
2. Open the biscuit dough and split each biscuit in half to make 16 pieces.
3. Flatten each piece into a circle. Add one cube of each cheese into the centre.
4. Wrap the dough around the cheese and pinch tightly to seal.
5. Place the cheese bombs in your air fryer basket. Make sure they don't touch.
6. Brush with melted butter and sprinkle with Italian seasoning.
7. Air fry at 350°F (180°C) for 5-6 minutes or until golden brown.
8. Let them cool slightly, then serve with warm marinara sauce.

□ Nutrition (Per Serving)

- Calories: 221 | Carbs: 15g | Protein: 9g | Fat: 14g | Calcium: 229mg

□ Helpful Notes

- Brush with extra melted butter after cooking if the tops look dry.
- Crescent dough or pizza dough also works beautifully.
- Try different cheeses: pepper jack, Gruyère, Swiss, or brie for fun variations.
- Add a pinch of salt or garlic powder before cooking for extra flavour.

More Best recipes To must cook:

- [Irresistible Air Fryer Vanilla Berry Pavlova That Melts Hearts Recipe 2025](#)
- [The Ultimate Air Fryer Grilled Cheese Sandwiches - Quick, Crispy & Perfectly Melty 2025](#)
- [Unbelievably Easy Air Fryer Apple Turnovers - A Sweet Delight in 20 Minutes!](#)
- [Revolutionize Dinner with This Easy Air Fryer Cube Steak Recipe 2025](#)
- [Insanely Easy Peanut Butter Fudge That Melts in Your Mouth! 2025](#)