

Air Fryer Cheese Pull Garlic Bombs ð?§?ð?§?

Description

Irresistible golden garlic pockets with molten cheese that stretch for days â?? ready in under 20 minutes. Crispy, buttery Air Fryer Cheese Pull Garlic Bombs filled with gooey melted cheese and roasted garlic. Easy, crowd-pleasing appetizer recipe with step-by-step air fryer instructions, tips, and delicious variations.

Why this recipe will steal the show

These Garlic Bombs hit everything a snack should: a crisp, buttery exterior, intense garlic flavor, and a lava-flow of hot, stretchy cheese when you bite in. Theyâ??re quick (no rise time), made in the air fryer for perfect browning, and built to be *shareable content* â?? those long cheese pulls practically beg for a reel. Perfect for game day, potlucks, or as a decadent side with pasta.

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What youâ?? Il need (serves 6â?? 8 as an appetizer)

Ingredients

- 1 package (8 oz / 225 g) pizza dough or store-bought refrigerated biscuit dough (see notes).
- 8 oz (225 g) shredded mozzarella (or a 50/50 mozzarella + provolone blend)
- 4 oz (115 g) cream cheese, softened
- 4â??5 garlic cloves, finely minced (or 1½â??2 tbsp roasted garlic paste)
- 3 tbsp unsalted butter, melted
- 1 tbsp olive oil
- 1 tsp Italian seasoning
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper
- 2 tbsp finely chopped fresh parsley (plus extra for garnish)

- 1 tbsp grated Parmesan (optional, for topping)
- Optional: pinch of red pepper flakes for heat

Equipment

- Air fryer (basket or drawer style)
- Small bowl, pastry brush, spoon, and a small baking tray or plate for assembling

Quick substitutions & notes

- Dough: Pizza dough gives a chewier crust and handles the cheese better; biscuit dough makes puffier bombs. You can also use frozen dinner roll dough â?? thaw first.
- Cheese: Use high-moisture low-mozzarella for the best pull. Add a bit of shredded cheddar for a sharper bite. Avoid pre-shredded cheeses with anti-caking agents if you want maximum meltiness.
- **Garlic:** For milder, sweeter garlic use roasted garlic (toss cloves in olive oil and roast 30â??40 minutes at 200°C/400°F). For punchy fresh garlic, mince raw.
- Make-ahead: Assemble, refrigerate on a tray, then air fry right before serving.

Step-by-step: How to make Cheese Pull Garlic Bombs in the Air Fryer

Prep (5â??8 minutes)

- 1. **Preheat your air fryer** to 360°F (182°C) for 3â??4 minutes. Preheating helps achieve an even golden crust.
- 2. **Prepare the garlic butter:** In a small bowl, mix melted butter, olive oil, minced garlic, Italian seasoning, salt, and pepper. Reserve ~1 tbsp for brushing after cooking.
- 3. **Mix cheeses:** In another bowl, combine shredded mozzarella and softened cream cheese until well blended. Stir in half the chopped parsley.

Assemble (6â??8 minutes)

- 4. **Portion the dough:** Divide dough into 10â??12 equal pieces (about golf-ball size for larger bombs or ping-pong size for bite-sized). Flatten each into a 3â??4 inch (7â??10 cm) round with your fingers.
- 5. **Fill:** Spoon about 1â??1½ tbsp of the cheese mixture into the center of each round. Sprinkle a little extra minced garlic or a small dab of roasted garlic on top of the cheese if you like stronger garlic flavor.
- 6. **Seal:** Pull the edges up and pinch to seal tightly, forming a smooth ball. Tuck seams under so they donâ??t open while cooking. Brush each ball lightly with the garlic butter mixture.

Air fry (8â??10 minutes)

- 7. **Arrange:** Place bombs seam-side down in a single layer in the air fryer basket. Donâ??t overcrowd â?? leave space for air circulation (cook in batches if needed).
- 8. **Cook:** Air fry at 360°F (182°C) for 8â??10 minutes, flipping once at about 5 minutes for even browning. Time depends on dough type and your air fryer â?? look for a deep golden color.
- 9. **Finish:** Immediately brush with the reserved garlic butter, sprinkle with Parmesan and remaining parsley, and let rest 1â??2 minutes (cheese will be molten and very hot).

Serving suggestions

- Serve with warm marinara for dipping, garlic aioli, or a spicy sriracha-mayo.
- Pair them with a fresh arugula salad and lemon vinaigrette to cut the richness.
- Make them part of a sharing board with cured meats and olives for entertaining.

Tips & troubleshooting

- Sealing is key. If seams open, cheese will leak. Pinch tightly and tuck seams under the ball.
- Cheese leakage: If you get leaks, reduce filling slightly or chill filled bombs 10 minutes before frying to firm them up.
- **Crispier crust:** Brush a little oil on the outside instead of butter. For extra crunch, sprinkle with panko before cooking.
- Even browning: Flip halfway through cooking and avoid overcrowding.
- Avoid under-cooked centers: If dough browns too fast but feels doughy, lower temp to 340°F (170°C) and cook a couple minutes longer.

Variations (easy swaps to remix the idea)

- **Buffalo Garlic Bombs:** Mix shredded chicken and buffalo sauce into the cheese. Serve with ranch.
- Herby Parmesan: Add chopped rosemary and thyme; top with extra Parmesan.
- Pesto & Sun-dried Tomato: Swirl a teaspoon of pesto and chopped sun-dried tomato into the filling.
- Mexican: Use pepper jack + cheddar, add a pinch of cumin and cilantro; serve with salsa.
- Vegan option: Use vegan mozzarella and dairy-free cream cheese; swap butter for vegan spread.Storage & reheating
- Refrigerate: Store cooled bombs in an airtight container for up to 3 days.
- Freeze: Assemble but donâ??t air fry; freeze on a tray until solid then bag. Air fry from frozen at 360°F (182°C) for 12â??15 minutes (check and adjust).
- Reheat: Air fry at 320°F (160°C) for 3â??5 minutes until warmed through and crisp. Microwave will melt but wonâ??t keep the crisp exterior.

Estimated nutrition (per bomb â?? approximate)

Calories: ~180â??260 kcal (depends on dough and cheese amounts) Fat: ~10â??16 g â?¢ Carbs: ~14â??20 g â?¢ Protein: ~7â??10 g

(These are estimates a?? use ingredient labels if you need precise values.)

Frequently Asked Questions

Q: Can I bake them in the oven instead?

A: Yes â?? bake at 400°F (200°C) for 12â??16 minutes on a parchment-lined tray until golden.

Q: My bombs burst while air frying â?? what went wrong?

A: Likely undersealed seams or overfilling. Make sure you pinch the dough well and donâ??t overfill.

Q: Can I make them smaller for party bites?

A: Absolutely. Make 18â??24 small bombs and reduce cook time by 1â??2 minutes â?? watch closely.

Q: How do I stop the cheese from being stringy and droopy?

A: High-moisture mozzarella gives the best stretch. If you want less run, add a small amount of flour to the cheese mix or use lower-moisture cheeses. default watermark

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