

Air Fryer Cheese Pull Garlic Bombs

Description

Irresistible golden garlic pockets with molten cheese that stretch for days — 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. They're quick (no rise time), made in the air fryer for perfect browning, and built to be *shareable content* — those long cheese pulls practically beg for a reel. Perfect for game day, potlucks, or as a decadent side with pasta.

[Click here To View Full Recipe](#)

What you'll need (serves 6-8 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
- 4 garlic cloves, finely minced (or 1½ 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 – 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 30–40 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 (5–8 minutes)

1. **Preheat your air fryer** to 360°F (182°C) for 3–4 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 (6–8 minutes)

4. **Portion the dough:** Divide dough into 10–12 equal pieces (about golf-ball size for larger bombs or ping-pong size for bite-sized). Flatten each into a 3–4 inch (7–10 cm) round with your fingers.
5. **Fill:** Spoon about 1–1½ 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 don't open while cooking. Brush each ball lightly with the garlic butter mixture.

Air fry (8–10 minutes)

7. **Arrange:** Place bombs seam-side down in a single layer in the air fryer basket. Don't overcrowd – leave space for air circulation (cook in batches if needed).
8. **Cook:** Air fry at 360°F (182°C) for 8–10 minutes, flipping once at about 5 minutes for even browning. Time depends on dough type and your air fryer – look for a deep golden color.
9. **Finish:** Immediately brush with the reserved garlic butter, sprinkle with Parmesan and remaining parsley, and let rest 1–2 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 don't air fry; freeze on a tray until solid then bag. Air fry from frozen at 360°F (182°C) for 12-15 minutes (check and adjust).
- **Reheat:** Air fry at 320°F (160°C) for 3-5 minutes until warmed through and crisp. Microwave will melt but won't keep the crisp exterior.

Estimated nutrition (per bomb â?? approximate)

Calories: ~180-260 kcal (depends on dough and cheese amounts)
Fat: ~10-16 g â?? Carbs: ~14-20 g â?? Protein: ~7-10 g
(These are estimates â?? 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 12-16 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 don't overfill.

Q: Can I make them smaller for party bites?

A: Absolutely. Make 18-24 small bombs and reduce cook time by 1-2 minutes - 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.

Category

1. Air Fryer Recipes

Date Created

16/10/2025

Author

rauf

default watermark