



Air Fryer Cheesy Garlic Bombs: The Ultimate Melt-in-Your-Mouth Snack

Description

There are snacks—and then there are *snacks* that people can't stop talking about. The kind that disappears before they even cool down. The kind where someone always asks, "Wait, did you make these?" • These **Air Fryer Cheesy Garlic Bombs** are *that* snack.

They're golden, buttery on the outside, filled with gooey mozzarella on the inside, and bursting with garlicky-herb flavor. Made with just a handful of ingredients and an air fryer, they come together in minutes and taste like something straight from a restaurant appetizer menu—but better, because you made them in your kitchen.

Perfect for entertaining guests, cozy movie nights, or just satisfying a serious cheese craving, these bombs will quickly earn their place in your regular rotation. Once you make them once, you'll be hooked.

½ Why These Garlic Bombs Will Steal the Show

If you're someone who loves a warm pull of melted cheese, wrapped in buttery bread, and seasoned with garlic, herbs, and a little salt—this one's for you. They're simple to make but incredibly indulgent and flavorful. No deep fryer, no mess—just easy, reliable deliciousness from your air fryer.

Here's why people love them:

- **Quick to make:** 10 minutes from prep to plate
- **Minimal ingredients:** You likely already have everything on hand
- **Great texture contrast:** Crispy outside, stretchy cheese center
- **Versatile:** Serve them as appetizers, snacks, or even as a party side dish
- **Kid- and crowd-approved:** Even picky eaters devour these

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Ingredients You'll Need

To keep things easy, this recipe uses refrigerated crescent roll dough, making the base light and fluffy with very little effort. The rest is all about bold flavor.

Main Ingredients

- 1 package crescent rolls (8-count, refrigerated)
- 8 cubes of mozzarella cheese (each about 1 inch)
- 3 tablespoons melted butter

Seasoning Mix

- 1 teaspoon garlic powder
- 1 teaspoon parsley (or Italian seasoning)
- Kosher salt and black pepper, to taste

Optional for Serving

- Pizza sauce or marinara (for dipping)

Tip: Use low-moisture mozzarella for better melting and less risk of leaking out.

Step-by-Step Instructions

These garlic bombs are simple to assemble and cook, but the magic is in the details. Follow these steps for guaranteed success:

1. Prepare the Crescent Dough

Open the crescent roll tube and unroll the dough. Separate it into 8 pre-cut triangles.

Pro tip: Work on a lightly floured surface to prevent sticking. If the dough tears, gently press it back together.

2. Add the Cheese Center

Place a cube of mozzarella cheese in the center of each triangle.

Tip: For even more flavor, you can tuck in a small piece of pepperoni or sun-dried tomato with the cheese.

3. Wrap & Seal

Carefully fold the edges of the dough up and around the cheese, fully enclosing it in a ball. Make sure to **pinch all the seams tightly closed** to keep the cheese from leaking.

Shape Tip: Roll them slightly in your palms to form neat round balls.

4. First Air Fry

Place the bombs in your air fryer basket, leaving a bit of space between each one. Don't overcrowd—they need space for airflow and even cooking.

Set the air fryer to **380°F (193°C)** and cook for **5-6 minutes**, or until lightly golden.

5. Make the Garlic Butter

While they cook, melt the butter in a small bowl and stir in the garlic powder, parsley (or Italian seasoning), salt, and pepper.

This seasoned butter will take your garlic bombs from "good" to "unforgettable."

6. Brush & Finish Cooking

Pause the air fryer after 5-6 minutes and carefully remove the basket. Use a pastry brush to coat each garlic bomb generously with the melted butter mixture.

Return the basket to the air fryer and cook for **2-3 more minutes**, or until the bombs are golden brown and crisp.

7. Serve Hot

Let them cool for 2-3 minutes (if you can wait!), then serve with warm marinara or pizza sauce for dipping.

What to Serve With Cheesy Garlic Bombs

These bombs make a delicious snack all on their own, but you can also serve them with:

- **Pizza night:** They're an amazing appetizer before the main pizza course.
- **Soup:** Pair with tomato soup or creamy broccoli cheddar for a cozy meal.
- **Party platters:** Add them to a spread of wings, sliders, and veggies.
- **Charcuterie board:** Cheesy garlic bombs next to meats, olives, and dips? Yes, please.

What Variations & Flavor Boosters

Want to change things up a bit? Try these tasty variations:

Spicy Garlic Bombs

Add crushed red pepper flakes to the garlic butter for a little heat.

ð?•? Pepperoni-Stuffed Bombs

Slip a slice of pepperoni in with the mozzarella for a pizza-roll twist.

ð?§? Extra Garlic Flavor

Add minced fresh garlic to the melted butter for a stronger garlic punch.

ð???¿ Cheesy Herb Blend

Use Italian herb cheese or a blend of mozzarella and provolone for more complex flavor.

ð?§? Parmesan Crust

Sprinkle the tops with grated Parmesan before the final air fry for an extra layer of flavor and crunch.

ð???¡ Helpful Tips for Success

- **Seal the dough tightly:** Any small gap can cause the cheese to ooze out during cooking.
- **Donâ??t overcrowd:** Cook in batches if needed to avoid steaming.
- **Use block cheese:** Pre-shredded cheese melts unevenly and can leak.
- **Line your air fryer basket:** Use parchment paper with holes or a silicone liner for easier cleanup.
- **Serve fresh:** These are best enjoyed warm and fresh from the fryer.

ð?§? Storage & Reheating

Got leftovers? (Rare, but it happens.)

To Store:

Place cooled garlic bombs in an airtight container and refrigerate for up to 3 days.

To Reheat:

Pop them back into the air fryer at 350Â°F for 2â??3 minutes until warm and crispy again. Avoid microwavingâ??theyâ??ll get soggy.

ð??? Make-Ahead Option

Hosting a party? You can prep these ahead:

- **Wrap the bombs and refrigerate** (uncooked) for up to 24 hours.
- When ready, proceed with air frying as usual.
- Brush with fresh garlic butter before the second fry for maximum flavor.

ð?§? Final Thoughts: Small Bombs, Big Flavor

Air Fryer Cheesy Garlic Bombs may be bite-sized, but their flavor packs a serious punch. With melty cheese centers, buttery garlic crusts, and endless ways to customize them, these are the kind of snacks that bring people running to the kitchen.

Perfect for entertaining or just spoiling yourself, they prove once again that the air fryer is the ultimate tool for crispy, cheesy happiness in minutes.

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