



Cheese-Stuffed Savory Muffins Recipe

Description

Ingredients

1 can (8 pieces) refrigerated biscuit dough
1 cup shredded mozzarella cheese
1/2 cup cream cheese (softened)
1/4 cup grated Parmesan cheese
2 tbsp fresh parsley, chopped (optional)
2 tbsp melted butter
1/4 tsp garlic powder
Salt, to taste

Instructions

Preheat Oven: Preheat your oven to 375°F (190°C) and grease a muffin tin.

Prepare Cheese Filling: In a bowl, mix softened cream cheese, shredded mozzarella, Parmesan, and garlic powder.

Stuff the Dough: Flatten each biscuit dough piece into a circle. Place a tablespoon of cheese filling in the center and fold the dough over, pinching the edges to seal.

Place in Muffin Tin: Place each stuffed biscuit seam-side down into the prepared muffin tin.

Top with Butter: Brush the tops with melted butter and sprinkle with chopped parsley and a pinch of salt.

Bake: Bake for 12-15 minutes or until the tops are golden brown and bubbly.

Serve: Let cool slightly before removing from the tin. Serve warm!

Enjoy

Category

1. Grandma Recipes

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