

Cheesy Air Fryer Pull-Apart Garlic Bread Bombs Recipe: Easy 20-Minute Appetizer

Description

Make irresistible cheesy garlic bread bombs in your air fryer with this foolproof recipe. Get that perfect cheese pull, golden-brown crust, and butter-dripping deliciousness every time.

Why Air Fryer Garlic Bread Bombs Are Taking Over Pinterest

These viral cheesy pull-apart garlic bread bombs have become the ultimate crowd-pleasing appetizer for good reason. With melting mozzarella cheese stretching between golden-crustured dough balls and garlic butter dripping from every bite, they're the perfect combination of easy air fryer cooking and gourmet results.

Unlike traditional garlic bread recipes, these air-fried bread bombs cook in just 8-10 minutes at 350°F, making them ideal for last-minute entertaining or weeknight dinners. The air fryer's rapid air circulation creates an evenly golden, crispy exterior while keeping the inside soft and the cheese perfectly melted.

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Ingredients for the Best Cheesy Garlic Bread Bombs

For the bread bombs:

- 1 can (16oz) refrigerated biscuit dough
- 8oz mozzarella cheese, cubed
- 4 tablespoons unsalted butter, melted
- 3 cloves fresh garlic, minced
- 1 teaspoon Italian seasoning
- 2 tablespoons fresh parsley, chopped
- 1/4 cup grated Parmesan cheese
- Pinch of salt

Pro tip: String cheese or fresh mozzarella blocks create the best cheese pulls. Avoid pre-shredded cheese, which contains anti-caking agents that prevent optimal melting.

Step-by-Step Air Fryer Garlic Bread Bombs Instructions

Preparing Your Cheesy Filling

Start by cutting mozzarella into 1/2-inch cubes. This size ensures complete melting while maintaining those Instagram-worthy cheese stretches. For extra flavor, mix mozzarella with sharp cheddar or Gruyère in a 3:1 ratio.

Assembly Method

1. Separate biscuit dough into individual rounds
2. Flatten each piece to 3-inch circles
3. Place 1-2 cheese cubes in center
4. Pinch edges tightly to seal, forming a ball
5. Roll gently to ensure no gaps

Creating the Signature Garlic Butter

Combine melted butter with minced garlic, Italian seasoning, and half the parsley. This aromatic mixture should be brushed generously over each bread bomb before air frying. Reserve some for post-cooking application.

Air Fryer Cooking Instructions for Perfect Results

Temperature and timing are crucial:

- Preheat air fryer to 350°F (175°C)
- Arrange bread bombs in basket, leaving 1-inch space between each
- Cook 8-10 minutes, flipping halfway through
- Look for deep golden-brown color

Air fryer tips:

- Don't overcrowd the basket
- Spray with cooking oil for extra crispiness
- Shake basket gently at 5-minute mark

Serving Suggestions and Variations

Classic Marinara Dipping Sauce

Serve these buttery garlic cheese bombs immediately with warm marinara sauce. The acidity cuts through the richness perfectly.

Popular Variations:

- **Pizza Bombs:** Add pepperoni and Italian sausage
- **Bacon Ranch Bombs:** Include crumbled bacon and ranch seasoning
- **Spinach Artichoke Bombs:** Mix in chopped spinach and artichoke hearts

- **Buffalo Chicken Bombs:** Stuff with buffalo chicken and blue cheese

Storage and Reheating

Store leftover garlic bread bombs in an airtight container for up to 3 days. Reheat in air fryer at 300°F for 2-3 minutes to restore crispiness.

These easy air fryer garlic bread bombs deliver restaurant-quality results in under 20 minutes, making them perfect for game day snacks, holiday appetizers, or family dinner sides.

Category

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