

# Garlic Cheese Bombs

## Ingredients

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- 1 can of premade biscuits (10 pieces) (any type will work, I used Country Style)
- 20 cubes cheddar cheese (1/2" x 3/4" x 3/4") (approx 4oz total)
- 3 tablespoons butter
- 1 clove garlic, crushed
- 1/3 cup parmesan cheese
- 2 teaspoons dried parsley
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## Instructions

1. Preheat oven to 375 degrees.
2. Cut each biscuit in half and slightly roll out (don't worry about it being round). Place a cheese cube in the middle and wrap the biscuit dough around the cube ensuring the edges are sealed. Roll in your hands to make a ball shape.
3. Place butter & garlic in a small bowl and melt in the microwave about 12 seconds. In a separate bowl, combine parsley and parmesan cheese.
4. Dip each rolled biscuit into the butter mixture and then into the cheese mixture. Place on a parchment lined pan.
5. Bake 10-12 minutes or just until browned.

<http://www.spendwithpennies.com/garlic-cheese-bombs/>