

BACON CREAM CHEESE BOMBS

COURSE: APPETIZER CUISINE: AMERICAN

KEYWORD: BACON CREAM CHEESE PREP TIME: 5 MINUTES

COOK TIME: 11 MINUTES TOTAL TIME: 16 MINUTES SERVINGS: 8

CALORIES: 454 KCAL

Bacon cream cheese is every bit as yummy as it sounds -- savory, cheesy, and creamy! The tender and fluffy biscuit dough wraps around a delicious cream center for an appetizer that's rich and satisfying -- and one that will disappear fast!



INGREDIENTS

- 1 can refrigerated biscuits
- 8 oz cream cheese softened
- 8 oz bacon cooked and crumbled
- 1/4 cup green onion chopped
- 1/4 cup parmesan cheese grated
- 1/4 cup cheddar cheese grated
- 1 tsp garlic powder

INSTRUCTIONS

1. In a medium sized mixing bowl, mix together cream cheese, bacon, green onions, garlic salt, and parmesan cheese, mix well.
2. Open can of biscuit dough and separate out each biscuit. Roll each biscuit out flat.
3. Take a spoonful of the cream cheese mixture and place it into the center of the biscuit dough.
4. Take edges of the biscuit dough and fold over until cheese is covered. Pinch edges to seal.
5. Place on a greased baking sheet and repeat until all the biscuit dough is filled. Sprinkled grated cheddar cheese on each biscuit before placing in the oven.
6. Bake at 350 degrees F for 11-13 minutes or until golden brown.

RECIPE NOTES

If you use garlic salt in place of garlic powder, reduce the quantity to 1/4 teaspoon.

Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.