

## Pizza Bombs

### Ingredients for bombs:

- 1 can of biscuit dough (8 biscuits)
- Marinara
- Pepperoni (diced)
- Shredded mozzarella cheese

### For butter topping:

- 3 Tablespoons of melted butter
- 2 cloves garlic, minced
- 1 Tablespoon of Italian seasoning

### Directions:

Preheat the air fryer to 350°F/177°C. Cut pieces of parchment squares for your pizza bombs (either 8 large, or 16 smaller).

Combine your melted butter, garlic, and Italian seasoning together in a small bowl.

If you are making large pizza bombs (8), roll out your biscuit dough into a large circle. Add cheese and pepperoni to the center, then top with around a Tablespoon of marinara. Bring the left and right sides up to the center, Then bring the top and bottom up to the center. Then bring in each corner and seal by pinching. Try to leave no gaps or the filling will leak out. Place your completed bomb onto a single piece of parchment and brush the top with a little butter topping. Repeat with the remaining 7 biscuits.

If you are making smaller pizza bombs (16), cut your biscuits in half around the middle of the circle, to make two circles (not two half circles). Roll out your biscuit dough into a circle. Add cheese and pepperoni to the center, then top with around a ½ Tablespoon of marinara. Bring the left and right sides up to the center, Then bring the top and bottom up to the center. Then bring in each corner and seal by pinching. Try to leave no gaps or the filling will leak out. Place your completed bomb onto a single piece of parchment and brush the top with a little butter topping. Repeat with the remaining 15 biscuits.

**If using a basket air fryer**, be careful setting each bomb on the parchment into your hot air fryer. Arrange with another room for them to expand. **If you are using a tray air fryer**, arrange your bombs on your tray with plenty of room for them to expand and for the rack to slide into the machine without the bombs touching the sides. Remember don't crowd, you may have to cook in batches.

Air Fry at 350 for 15-20 minutes for small (or 20-25 for large) or until the bombs have turned golden brown and the bottoms are cooked. If after allotted time the bottoms are still undone, turn your bombs over and cook for another 3-5 minutes.

Serve warm with marinara sauce for dipping.