Cheesy Garlic Bombs

- 1 can refrigerated biscuits
- Mozzarella cheese pearls
- 4 tablespoons butter
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1 tablespoon Parmesan cheese

- 1 Preheat oven to 400 and grease or line a baking sheet with foil.
- 2 Separate each biscuit and place onto sheet.
- 3 Place 2 pearls of cheese in the center of each biscuit, pinch the sides around the cheese so it is completely encased by the biscuit dough.
- 4 Place seam-side down on prepared baking sheet.
- **5** Bake for 10 minutes until golden.
- **6** Melt butter. Stir in garlic powder, Italian seasoning, and Parmesan cheese.
- When biscuits are done baking, brush butter mixture over each biscuit.
- 8 Serve warm.