

Flaky Crescent Rolls Stuffed with Creamy Crab & Cheese

Cheesy Crab-Stuffed Crescent Rolls (Easy Appetizer Recipe)



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (8 oz) can refrigerated crescent roll dough
- 4 oz (115g) cream cheese, softened
- $\frac{1}{2}$ cup (60g) shredded mozzarella cheese
- $\frac{1}{2}$ cup (25g) shredded cheddar cheese
- $\frac{1}{2}$ cup (100g) lump crab meat (fresh, canned, or imitation)
- 1 tbsp mayonnaise
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp Old Bay seasoning (or Cajun seasoning)
- 1 tbsp chopped green onions or parsley
- 1 egg, beaten (for egg wash - optional)

DIRECTIONS

- Step 1: Preheat & Prepare:** Preheat oven to 375°F (190°C).
- Line a baking sheet with parchment paper for easy cleanup.
- Step 2: Make the Filling:** In a bowl, mix cream cheese, mozzarella, cheddar, mayonnaise, garlic powder, Old Bay seasoning, and green onions until smooth and well blended.
- Gently fold in the crab meat, taking care not to break it apart too much.
- Step 3: Assemble the Crescent Rolls:** Unroll the crescent dough and separate into 8 triangles.
- Place 1 tablespoon of crab mixture at the wide end of each triangle.
- Roll up the crescent dough, starting from the wide end, and place seam-side down on the baking sheet.
- Brush with beaten egg for a glossy, golden finish (optional).
- Step 4: Bake & Serve:** Bake for 12-15 minutes, or until golden brown.
- Let cool for 5 minutes, then serve warm with garlic butter, aioli, or cocktail sauce.

TIPS FOR SUCCESS

- Use room-temp cream cheese so the filling mixes smoothly.
- Avoid overstuffing the crescents-1 tablespoon is just right.
- For extra crunch , sprinkle breadcrumbs or parmesan on top before baking.

Fresh herbs like dill or chives add brightness if you're not a fan of parsley.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/flaky-crescent-rolls-stuffed-with-creamy-crab-cheese/>