

## These Crispy Cheddar Crab Cakes Are My Favorite Seafood Twist

Cheddar Bay Crab Cakes with Lemon Butter Drizzle



**OVEN**  
**375°F**

**TIME**  
**4 min**

**METHOD**  
**Air fryer**

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**Recipe Card**

### INGREDIENTS

For the Crab Cakes:

- 1 lb lump crab meat, picked over for shells
  - 1 cup Cheddar Bay biscuit mix (or biscuit mix + 1 tsp garlic powder +  $\frac{1}{2}$  tsp parsley)
  - $\frac{1}{2}$  cup sharp cheddar cheese, shredded
  - $\frac{1}{4}$  cup mayonnaise
  - 1 large egg
  - 1 tsp Dijon mustard
  - 1 tsp Old Bay seasoning
  - $\frac{1}{4}$  cup green onions, finely chopped
  - $\frac{1}{4}$  cup red bell pepper, finely chopped (optional)
  - 2 tbsp fresh parsley, chopped
  - 2 tbsp lemon juice
  - $\frac{1}{4}$  cup panko breadcrumbs (for coating)
  - 2 tbsp olive oil (for frying)
- For the Lemon Butter Drizzle:
- 4 tbsp unsalted butter, melted
  - $\frac{1}{2}$  tsp garlic powder
  - $\frac{1}{2}$  tsp parsley flakes

### DIRECTIONS

1. ? Step 1: Make the Crab Cake Mixture: In a large bowl, combine:
2. Biscuit mix
3. Shredded cheddar
4. Mayonnaise
5. Egg
6. Dijon mustard
7. Old : Bay seasoning
8. Green onions
9. Red bell pepper (optional)
10. Fresh parsley
11. Lemon juice
12. Gently fold in the crab meat, being careful not to overmix or break up the lumps.
13. Form the mixture into 8-10 small patties.
14. ? Step 2: Coat the Cakes: Spread panko breadcrumbs on a plate.
15. Press each crab cake gently into the breadcrumbs to coat both sides.
16. ? Step 3: Pan-Fry Until Golden: Heat olive oil in a large skillet over medium heat. Fry the crab cakes for 3-4 minutes per side, or until golden brown and crispy. Remove and set on paper towels to drain.
17. ? Step 4: Make the Lemon Butter Drizzle: In a small bowl, whisk together:
18. Melted butter
19. Garlic powder
20. Parsley flakes

21. ? Step 5: Serve and Drizzle: Drizzle the warm lemon butter over crab cakes just before serving.
22. Garnish with extra parsley and lemon wedges if desired.

## SWAPS & NOTES

Use any biscuit mix and add garlic powder + dried parsley.

Crab meat: Lump crab is best, but claw meat or a mix also works.

Omit the cheddar and use a dairy-free butter alternative.

Oven option: Bake instead of pan-fry (see tips section).

## TIPS FOR SUCCESS

Chill the patties: Refrigerate for 20-30 minutes before frying for better hold.

Don't overwork: Fold gently so crab meat stays chunky.

Oven option: Bake at 375°F (190°C) for 15-20 minutes , flipping once.

Make ahead: Mix and shape cakes up to 24 hours in advance.

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

Original recipe: <https://chefmaniac.com/these-crispy-cheddar-crab-cakes-are-my-favorite-seafood-twist/>