

## Cheddar Bay Biscuits Stuffed with Crab and Topped with Lemon Butter Sauce

Crab Stuffed Cheddar Bay Biscuits



**OVEN**  
**400°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

For the Biscuits:

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup unsalted butter, softened
- 1 cup milk
- 1 cup cooked crab meat, shredded
- ... cup green onions, chopped

For the Lemon Butter Sauce:

- 2 tbsp butter
- 2 tbsp lemon juice (fresh is best)
- 1 tbsp fresh parsley, chopped

### DIRECTIONS

1. Preheat Oven: Preheat to 400°F (200°C).
2. Line a baking sheet with parchment paper.
3. Make the Biscuit Dough: In a large bowl, combine flour, baking powder, garlic powder, onion powder, salt, and pepper.
4. Fold in the cheddar cheese until well distributed.
5. Add Wet Ingredients: In a separate bowl, mix the softened butter with milk until mostly combined (don't worry if it's a little chunky).
6. Pour wet mixture into dry ingredients and stir until just combined.
7. Gently fold in crab meat and green onions-be careful not to overmix.
8. Shape and Bake: Use a spoon or cookie scoop to drop 12 biscuit portions onto the prepared baking sheet.
9. Bake for 15-20 minutes, until golden and fluffy.
10. Make the Lemon Butter Sauce: While biscuits bake, melt butter in a small saucepan.
11. Stir in lemon juice and chopped parsley.
12. Keep warm until biscuits are done.
13. Finish and Serve: As soon as the biscuits come out of the oven, drizzle with lemon butter sauce while they're still hot.
14. Serve warm with extra parsley, a squeeze of lemon, or dipping sauce on the side.

### TIPS FOR SUCCESS

Don't overmix the dough-just combine until everything holds together.

Use real crab meat (not imitation) for best flavor and texture.

Let the butter sit out beforehand so it's soft and easy to incorporate.

Brush the tops with butter before baking.

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

Original recipe: <https://chefmaniac.com/cheddar-bay-biscuits-stuffed-with-crab-and-topped-with-lemon-butter-sauce/>