

Baked Cheddar Crab Cakes with Zesty Lemon Butter Drizzle

coastal dinner worth repeating.



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Crab Cakes:

- 1 lb lump crab meat
- 1 cup shredded cheddar cheese
- 2 large eggs
- 1 cup breadcrumbs
- ... cup chopped green onions
- 1 tbsp fresh parsley, chopped
- $\frac{1}{2}$ cup mayonnaise
- 1 tsp minced garlic
- Juice of 1 lemon
- 1 tsp Old Bay seasoning
- Salt and pepper, to taste

For the Lemon Butter Drizzle:

- ... cup butter
- 1 tbsp lemon juice
- $\frac{1}{2}$ tsp garlic powder

Instructions:

- 1 Preheat the Oven:
- 2 Make the Crab Cake Mixture:
- 3 Shape the Cakes:
- 4 Bake:
- 5 Prepare Lemon Butter Drizzle:
- 6 Serve:

Tips for Success:

Use lump crab meat for the best texture and flavor.

Don't overmix-the less you stir, the more tender and flaky the cakes will be.

Want a spicy kick? Add a pinch of cayenne pepper or some diced jalapeños to the mixture.

Serve with a light green salad or citrusy slaw to balance the richness.

Perfect Pairings:

Blueberry Lemonade - a bright contrast to buttery crab

Beer Cheese Dip - if you're going all in for apps

Sheet Pan Quesadillas - perfect for game day spreads

Turkey Wings - for a hearty side-by-side main

Storage & Reheating:

Refrigerator: Store cooked crab cakes in an airtight container for up to 3 days.

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. Make the Crab Cake Mixture: In a large bowl, gently mix together crab meat, cheddar cheese, eggs, breadcrumbs, green onions, parsley, mayonnaise, garlic, lemon juice, Old Bay seasoning, salt, and pepper. Tip: Fold gently so the crab meat stays in chunks.
3. Shape the Cakes: Form into even patties-about 3 to 4 inches wide and 1 inch thick. Place each crab cake on the prepared baking sheet.
4. Bake: Bake for 25-30 minutes, or until golden brown and crispy on the edges. They should hold their shape and be heated through.
5. Prepare Lemon Butter Drizzle: In a small saucepan, melt the butter over low heat. Stir in lemon juice and garlic powder until smooth. Keep warm until serving.
6. Serve: Let crab cakes rest for 1-2 minutes after baking. Drizzle warm lemon butter over the top just before serving.
7. Tips for Success: Use lump crab meat for the best texture and flavor.
8. Don't overmix-the less you stir, the more tender and flaky the cakes will be.
9. Want a spicy kick? Add a pinch of cayenne pepper or some diced jalapeños to the mixture.
10. Serve with a light green salad or citrusy slaw to balance the richness.

11. Perfect Pairings: Round out the meal with:
12. Blueberry : Lemonade - a bright contrast to buttery crab
13. Beer : Cheese Dip - if you're going all in for apps
14. Sheet : Pan Quesadillas - perfect for game day spreads
15. Turkey : Wings - for a hearty side-by-side main
16. Storage & Reheating: Refrigerator: Store cooked crab cakes in an airtight container for up to 3 days.
17. Freezer: Freeze uncooked patties on a tray, then transfer to a zip bag. Bake directly from frozen, adding 5-7 minutes.
18. Reheat: Warm in the oven at 350°F until heated through. Avoid microwaving to keep the edges crispy.
19. More Recipes You'll Love: Cajun Chicken Sausage Gumbo - warm, bold, and Southern-comfort approved
20. Beer : Cheese Dip - serve as a side or pre-game app
21. Sheet : Pan Quesadillas - great for gatherings
22. Blueberry : Lemonade - cool, sweet, and balances the butter perfectly
23. Final Thoughts: These Cheddar Bay Crab Cakes with Lemon Butter Drizzle are rich, tender, and full of savory personality. Whether you're whipping them up for a cozy dinner or adding flair to your weekend entertaining, this recipe delivers in taste and elegance.
24. Tried them? Leave a comment or tag your plate on social! Follow ChefManiac for more elevated comfort food, Southern-inspired bites, and drool-worthy mains.

TIPS FOR SUCCESS

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Add a pinch of cayenne pepper or some diced jalapeños to the mixture.

Serve with a light green salad or citrusy slaw to balance the richness.

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

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