

Air Fryer Crab Cake Egg Rolls with Old Bay Flavor

Crab Cake Egg Rolls (Air Fryer Style)



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb crabmeat (preferably lump or claw, drained if canned)
1/2 cup crushed Ritz crackers
1/3 cup mayonnaise
1 large egg
1 tsp Old Bay seasoning
1 tbsp fresh parsley, chopped
1/2 tsp Worcestershire sauce
1/2 tsp lemon juice
6 egg roll wrappers
1/2 cup water (for sealing the rolls)
Cooking spray or oil mist (for air frying)

DIRECTIONS

1. Prepare the Crab Cake Mixture: In a medium bowl, whisk together:
2. Egg
3. Mayonnaise
4. Old : Bay
5. Worcestershire
6. Lemon juice
7. Chopped parsley
8. Fold in the crushed crackers and crabmeat gently. Chill for 15 minutes to allow the mixture to firm up.
9. Assemble the Egg Rolls: Lay out each wrapper diagonally on a clean surface. Brush the edges lightly with water. Spoon about 3 ounces of the crab mixture into the center. Fold the bottom point up over the filling, then fold in the sides. Roll tightly upward and press the tip to seal.
10. Cook in the Air Fryer: Preheat your air fryer to 375°F (190°C). Spray the egg rolls with cooking oil. Place them in a single layer in the basket. Air fry for 10-12 minutes, flipping halfway, until golden and crisp.

SWAPS & NOTES

Crabmeat : Fresh is best, but canned or refrigerated pasteurized crab works great too.

Ritz Crackers : Substitute with saltines, panko, or butter crackers.

Old Bay : Use Cajun seasoning for a spicier Southern-style variation.

Mayonnaise : Greek yogurt can be used for a lighter version.

TIPS FOR SUCCESS

Don't overstuff : Too much filling can cause the wrappers to split.

Seal well : A wet edge helps the roll stay closed during cooking.

Flip halfway : This ensures even crisping on both sides.

Make ahead : Roll them up and store uncooked in the fridge for up to 24 hours.

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

Original recipe: <https://chefmaniac.com/air-fryer-crab-cake-egg-rolls-with-old-bay-flavor/>