

## Crab Stuffed Cheddar Bay Biscuits with Lemon Butter Sauce - A Seafood Lover's Dream

Crab Stuffed Cheddar Bay Biscuits



**OVEN**  
**400°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Biscuits:

- 2 cups Bisquick mix
- 1/2 cup cold butter, cubed
- 1 cup shredded sharp cheddar cheese
- 2/3 cup milk
- 1/4 tsp garlic powder
- 1/4 tsp Old Bay seasoning

For the Crab Filling:

- 1 cup lump crab meat
- 2 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp lemon juice
- 1/2 tsp Old Bay seasoning
- 1 green onion, finely chopped

For the Lemon Butter Sauce:

- 1/2 cup butter
- 2 cloves garlic, minced
- 2 tbsp lemon juice
- 1 tbsp fresh parsley, chopped
- Salt and pepper, to taste

### DIRECTIONS

1. Prep the Oven and Biscuit Base:: Preheat oven to 400°F (200°C).
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine : Bisquick and butter until mixture resembles coarse crumbs.
4. Stir in cheddar cheese, milk, garlic powder, and Old Bay seasoning. Mix just until combined.
5. Make the Crab Filling:: In another bowl, mix crab meat, mayo, mustard, lemon juice, Old Bay, and green onion until creamy.
6. Assemble the Biscuits:: Scoop about 2 tablespoons of biscuit dough, flatten slightly in your palm.
7. Add 1 tablespoon of crab filling to the center, fold and pinch dough to seal.
8. Place seam-side down on baking sheet. Repeat with remaining dough and filling.
9. Bake:: Bake for 10-12 minutes, or until biscuits are puffed and golden.
10. Make the Lemon Butter Sauce:: While biscuits bake, melt butter in a saucepan over medium heat.
11. Add garlic and cook for 1-2 minutes until fragrant.
12. Stir in lemon juice, parsley, salt, and pepper.
13. Finish:: When biscuits come out of the oven, brush immediately with warm lemon butter sauce.
14. Serve hot!

### TIPS FOR SUCCESS

Use cold butter for flakier biscuits.

Lump crab meat gives the most luxurious texture, but claw meat works too.

Don't overmix the dough -mix just until combined to keep it tender.

Add more lemon juice or garlic if you like your butter extra zesty!

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

Original recipe: <https://chefmaniac.com/crab-stuffed-cheddar-bay-biscuits-with-lemon-butter-sauce-a-seafood-lovers-dream/>