

## Crab Rangoon Bombs: The Creamy, Crispy Appetizer You'll Crave Again

1 cup imitation crab meat (or lump crab), finely chopped



**OVEN**  
**375°F**

**TIME**  
**17 min**

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**SAVE**  
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### INGREDIENTS

8 oz cream cheese, softened  
1 cup imitation crab meat (or lump crab), finely chopped  
2 green onions, sliced  
1 tsp Worcestershire sauce  
½ tsp garlic powder  
½ tsp onion powder  
1 tsp soy sauce  
1 package refrigerated biscuit dough (8-count)  
1 egg, beaten (for egg wash)  
Optional: sweet chili sauce for dipping

### DIRECTIONS

- 1.** Preheat : Oven: Set your oven to 375°F. Line a baking sheet with parchment paper.
- 2.** Make : Filling: In a bowl, mix cream cheese, crab, green onions, Worcestershire, soy sauce, garlic powder, and onion powder until smooth.
- 3.** Assemble : Bombs: Flatten each biscuit dough round into a 4-inch circle. Place a spoonful of filling in the center. Pinch the dough around the filling to seal and roll into a ball.
- 4.** Egg : Wash: Brush each ball with beaten egg to help it bake golden.
- 5.** Bake: Place bombs seam-side down on the baking sheet. Bake for 14-17 minutes, or until golden brown.
- 6.** Serve: Let cool slightly, then serve with sweet chili sauce for dipping.

### SWAPS & NOTES

**Crab :** Use real lump crab for an elevated flavor, or go with imitation crab for budget-friendliness.

**Cheese :** Swap cream cheese for a mix of cream cheese and shredded mozzarella if you want extra gooeyness.

**Dough :** Crescent roll dough also works if you prefer a flakier bite.

### TIPS FOR SUCCESS

Seal them well to prevent filling leaks during baking.

Don't overfill -about 1 tablespoon of filling is perfect per biscuit.

Serve warm for the best gooey texture and crisp bite.

