

Cheddar Bay Crab Cakes with Lemon Butter Drizzle: Easy Baked Recipe

Get ready to indulge in a truly irresistible seafood experience with these incredible



OVEN
375°F

TIME
25-30 min

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INGREDIENTS

- 1 lb lump crab meat, picked over for shells
- 1 cup shredded cheddar cheese (sharp or mild)
- 2 large eggs
- 1 cup breadcrumbs (plain or Panko)
- 1/4 cup chopped green onions
- 1 tbsp fresh parsley, chopped
- 1/2 cup mayonnaise
- 1 tsp minced garlic (freshly minced recommended)
- Juice of 1 lemon (freshly squeezed)
- 1 tsp Old Bay seasoning
- Salt and black pepper, to taste
- 1/4 cup butter (unsalted recommended)
- 1 tbsp lemon juice (freshly squeezed)
- 1/2 tsp garlic powder

DIRECTIONS

1. Let's get these delicious : Cheddar Bay Crab Cakes baking!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup and to prevent sticking.
3. Combine : Crab Cake Mixture: In a big mixing bowl, carefully combine the 1 lb lump crab meat (picked over), 1 cup shredded cheddar cheese, 2 large eggs, 1 cup breadcrumbs, 1/4 cup chopped green onions, 1 tablespoon fresh chopped parsley, 1/2 cup mayonnaise, 1 teaspoon minced garlic, juice of 1 lemon, 1 teaspoon Old Bay seasoning, and salt and black pepper to taste. Gently mix everything until just combined. Be careful not to over-mix, as this can break up the crab lumps.
4. Form & : Place Patties: Form the mixture into about 8-10 uniform patties, approximately 1 inch thick and 2-3 inches in diameter. Place the formed patties evenly spaced on the prepared baking sheet.
5. Bake : Crab Cakes: Bake the crab cakes for 25-30 minutes, or until they are beautifully golden brown on top and the edges are slightly crispy. The internal temperature should be heated through.
6. Make the : Lemon Butter: While the crab cakes bake, prepare the lemon butter drizzle. In a small saucepan, melt the 1/4 cup butter over low heat. Once melted, stir in the 1 tablespoon lemon juice and 1/2 teaspoon garlic powder. Stir until well combined. Keep the lemon butter warm over very low heat (or off heat) until the crab cakes are ready.
7. Serve: Once the crab cakes are ready, remove them from the oven. Drizzle the warm lemon butter generously over them before serving. Enjoy your flavorful Cheddar

SWAPS & NOTES

Lump Crab Meat: High-quality lump or jumbo lump crab meat will yield the best texture.

Pick through it carefully to remove any shell fragments.

Cheddar Cheese: Sharp or mild cheddar works perfectly.

Freshly shredded cheese melts better than pre-shredded.

TIPS FOR SUCCESS

Handle Crab Gently: When mixing the crab cake ingredients, fold gently to keep the lump crab meat intact.

This contributes to a better texture.

Don't Over-Mix: Overmixing the crab cake mixture can make them tough.

Pat Dry Crab (Optional): If your crab meat seems very wet (especially if using canned), pat it lightly with paper towels before mixing to prevent overly wet patties.

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

Original recipe: <https://chefmaniac.com/cheddar-bay-crab-cakes-with-lemon-butter-drizzle-easy-baked-recipe/>