

## Sissy's Maryland Crab Cakes Recipe with Jumbo Lump Crab Meat

Sissy's Maryland Crab Cakes



**OVEN**  
**450°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

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**Recipe Card**

### INGREDIENTS

- 1 pound jumbo lump crab meat, picked over for shells
- 1/2 cup plain panko crumbs or crushed saltine crackers
- 6 tablespoons mayonnaise
- 1 large egg
- 1 teaspoon yellow mustard
- 1 teaspoon lemon juice
- 1 teaspoon Old Bay or J.O. seasoning
- 1 1/2 teaspoons finely minced fresh parsley, or 1 teaspoon dried
- 1/4 teaspoon table salt
- 1/4 teaspoon black pepper
- 1 tablespoon salted butter, cut into 8 pieces, plus more for greasing the pan
- Tartar sauce, optional for serving

### DIRECTIONS

1. Prep the baking sheet: Lightly grease a rimmed baking sheet with butter and set it aside.
2. Make the wet mixture: In a large bowl, whisk together the mayonnaise, egg, mustard, lemon juice, Old Bay, parsley, salt, and black pepper until well combined.
3. Add the crab and crumbs: Add the crab meat and panko crumbs.
4. Use a spatula to gently fold everything together, being careful not to break up the crab lumps too much.
5. Shape the crab cakes: Scoop heaping 1/3-cup portions of the mixture and pack them gently so they hold together.
6. Transfer them to the buttered baking sheet, spacing them at least 2 inches apart.
7. Do not flatten them.
8. Add butter and chill: Place a small piece of butter on the top center of each crab cake.
9. Cover the baking sheet tightly with plastic wrap and refrigerate for at least 30 minutes, or up to 24 hours.
10. Bake: Preheat your oven to 450°F (230°C).
11. Once the oven is fully heated, remove the crab cakes from the refrigerator and uncover them.
12. Bake on the center rack for 8 to 10 minutes, until baked through.
13. Broil for color: For a more golden exterior, switch the oven to broil for the last 2 minutes.
14. Broil on high until the tops are lightly browned.
15. Serve: Serve warm, with tartar sauce if desired.

## SWAPS & NOTES

Jumbo lump Maryland blue crab gives the best texture and the most impressive finished crab cakes.

Lump crab meat can work if needed, but jumbo lump really makes a difference here.

Panko crumbs help hold the mixture together without making it feel heavy, and crushed saltines are a classic alternative if that is your preference.

Old Bay is the traditional seasoning most people expect in a Maryland-style crab cake, but J.O. seasoning also fits beautifully if that is what you have.

### TIPS FOR SUCCESS

The less you break up the jumbo lump meat, the prettier and more tender the crab cakes will be.

It makes a big difference in helping the crab cakes stay together while baking.

Use a scoop or measuring cup to portion the crab cakes evenly.

That helps them bake at the same rate.

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

Original recipe: <https://chefmaniac.com/sissys-maryland-crab-cakes-recipe-with-jumbo-lump-crab-meat/>