

Cheesy Crab Stuffed Bombs That Bake Up Golden, Crispy, and Irresistible

1 teaspoon Old Bay seasoning



OVEN
375°F

TIME
18 to 22 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb lump crab meat
- 1/2 cup cream cheese
- 1 cup shredded mozzarella
- 1/2 cup grated cheddar
- 1 egg, beaten
- 1/2 cup breadcrumbs
- 1 teaspoon Old Bay seasoning
- 1/2 teaspoon paprika
- Salt and black pepper, to taste
- 2 tablespoons butter, melted
- 2 tablespoons fresh parsley, chopped

DIRECTIONS

1. Preheat your oven to 375°F and line a baking sheet or lightly grease it.
2. In a large bowl, combine the lump crab meat, cream cheese, beaten egg, Old Bay seasoning, paprika, salt, and black pepper.
3. Mix gently until the filling is combined without breaking up the crab too much.
4. Fold in the mozzarella and cheddar cheese.
5. Scoop and shape the mixture into round balls.
6. Lightly coat each ball with breadcrumbs.
7. Arrange the crab bombs on the prepared baking sheet.
8. Brush the tops lightly with melted butter.
9. Bake for 18 to 22 minutes, or until golden and heated through.
10. Remove from the oven, sprinkle with chopped fresh parsley, and serve warm.

SWAPS & NOTES

Lump crab meat is ideal because it gives the bombs great texture and a more noticeable crab flavor, but you can use claw meat if you want a stronger seafood taste and a more budget-friendly option.

Just be sure to pick through the crab carefully for any shell pieces before mixing.

Mozzarella gives the filling that melty stretch, while cheddar adds sharper flavor.

If you want a slightly bolder cheese profile, you could use sharp cheddar instead of mild.

TIPS FOR SUCCESS

Handle the crab mixture gently so you keep some nice texture in the filling.

Overmixing can break down the crab too much and make the finished bites denser.

If the mixture feels too soft to shape easily, chill it for 15 to 20 minutes before forming the bombs.

That quick chill helps firm everything up and makes shaping much easier.

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

Original recipe: <https://chefmaniac.com/cheesy-crab-stuffed-bombs-that-bake-up-golden-crispy-and-irresistible/>