

Crab Cakes

Classic Maryland crab cakes recipe with lump crab meat, Old Bay seasoning, and minimal fillers. Baked to golden perfection in just 15 minutes.

40 min

PREP

15 min

COOK

55 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 lb crab meat
- 1 egg
- 2 tbsp unsalted butter
- 1 cup mayonnaise
- 2 tsp dijon mustard
- 2 tsp Worcestershire sauce
- 1 tsp parsley
- 1 tsp fresh lemon juice
- 1 tsp salt
- 2 cup breadcrumb

Instructions

- 1 Prepare the crab mixture**

Whisk together 1 egg, 2 tablespoons mayonnaise, 2 teaspoons fresh parsley, 2 teaspoons Dijon mustard, 1 teaspoon Worcestershire sauce, 1 teaspoon Old Bay seasoning, and 1 teaspoon lemon juice in a large bowl until smooth.
- 2** Add 1 pound lump crab meat to the bowl, picking through to remove any shell pieces. Add 1 cup saltine cracker crumbs and gently fold everything together with a rubber spatula, keeping the crab pieces as intact as possible.
- 3** Cover the bowl with plastic wrap and refrigerate for 30 minutes to firm up the mixture.

4 **Prepare for baking**

Preheat oven to 450°F (232°C). Line a baking sheet with parchment paper or grease with cooking spray.

5 Remove the crab mixture from refrigerator and divide into 6 equal portions. Shape each portion into a 3-inch round cake about 3/4-inch thick using your hands.

6 Place shaped crab cakes on the prepared baking sheet, spacing them 2 inches apart.

7 **Bake the crab cakes**

Brush the tops of each crab cake with 2 cups melted butter. Bake for 12-15 minutes until golden brown on top and heated through to an internal temperature of 145°F (63°C).

8 Remove from oven and serve immediately while hot.

Tips

Gently fold ingredients together with a rubber spatula to keep crab chunks intact - overmixing breaks apart the delicate meat and creates a mushy texture.

Chill the mixture for at least 30 minutes before shaping to help the crab cakes hold together during cooking and prevent them from falling apart.

Use a silicone baking mat or well-greased pan instead of parchment paper, which can burn at the high 450°F baking temperature.

Brush crab cakes with melted butter before baking for restaurant-quality golden color and rich flavor that elevates the entire dish.

Make your own saltine cracker crumbs by placing crackers in a sealed bag and crushing with a rolling pin for the freshest flavor and perfect texture.

Test one crab cake first - if it seems too wet and doesn't hold together, gradually mix in more cracker crumbs until the mixture binds properly.

For perfectly shaped crab cakes, wet your hands with cold water before forming each cake to prevent the mixture from sticking to your palms.

Don't flatten the crab cakes when baking - the high oven temperature cooks them through while maintaining their height and fluffy interior texture.