

# Crab Cakes by Lynn's Recipes

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Lynn demonstrates how to make Crab Cakes. This is full of lump crab meat and is baked

## Ingredients:

- 16 ounces lump crab meat
- 1 egg
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon fresh lemon juice
- 1 teaspoon seafood seasoning, such as Old Bay
- 1 teaspoon dehydrated parsley flakes
- ¼ teaspoon dry mustard
- 1 Tablespoon mayonnaise
- 1 teaspoon prepared mustard
- 2 slices bread, processed into crumbs

Whisk egg, Worcestershire sauce, lemon juice, seafood seasoning, parsley flakes, dry mustard, mayonnaise, and prepared mustard until smooth. Stir in the bread crumbs until moist. Gently stir in the crab meat, being careful not to break it up too much. Cover and refrigerate until cool. Form into patties. Preheat oven to 450°. Place patties on a parchment covered baking sheet. Bake for 12-15 minutes until golden brown.

Serve with seafood sauce, if desired.

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