



## Savory Crab Cakes

(makes 12 crab cakes)

- 1/4 cup bread crumbs
- 1/2 teaspoon baking powder
- 1 tablespoon chopped fresh parsley
- 2 sprigs finely chopped *Hollie's Homegrown* Savory
- 1 teaspoon mustard powder
- 1/2 teaspoon black pepper
- 2 teaspoons Old Bay™ seafood seasoning
- 1 tablespoon mayonnaise
- 2 tablespoons butter, melted
- 1 teaspoon Worcestershire sauce
- 1 egg
- 1 pound lump crab meat (preferable Maryland Blue crab, if you can find it)

Preheat oven to 375 degrees

Grease a baking sheet

Combine bread crumbs, baking powder, parsley, mustard powder, pepper, and seafood seasoning and set aside.

Wisk mayonnaise, melted butter, Worcestershire, and egg product together until smooth. Fold in crab meat, then fold in bread crumb mixture until well blended.

Shape mixture into 12 crab cakes, approx. 3/4 inch thick, and place onto prepared baking sheet.

Bake for 15 minutes, and then turn the crab cakes over, and bake an additional 10 to 15 minutes, until nicely browned.