



Cheesy Crab Appetizers

Ingredients Needed for Cheesy Crab Appetizers

- 1 Package Aunt Millie's 100% Whole Wheat English Muffins
- 1 small jar (5-ounces) of Old English Cheese Spread
- 2 tablespoon butter, softened
- 1 tablespoon fat-free mayonnaise
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1 can (6-ounces) crabmeat, drained
- salt and black pepper, to taste



Directions | Yield: 48 servings of Cheesy Crab Appetizers

1. Preheat the oven to broil.
2. Split the English muffins and lightly toast them in a toaster.
3. In a medium bowl, mix together the cheese spread, butter, mayonnaise, onion powder, and garlic powder with a mixer until smooth.
4. Fold in the crabmeat.
5. Arrange split English muffins, cut side up, on a baking pan.
6. Spread the cheese mixture evenly over each English muffin.
7. Place muffins in the freezer for 10 minutes.
8. Remove from the freezer and bake for 15 minutes, or until golden brown and bubbly.
9. Cut into bite-size pieces and serve warm and enjoy your Cheesy Crab Appetizers!

