

Lion's Mane Crab-Less Cakes

SERVINGS
12 CAKES

PREP TIME
15 MIN

COOK TIME
10 MIN

TOTAL TIME
25 MIN

Transform Lion's Mane mushrooms into crispy, flavorful "crab" cakes packed with savory spices. Served with a simple dipping sauce for a delicious plant-based twist on a classic.



ORGANIZING
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Ingredients

Directions

<p>1</p> <ul style="list-style-type: none"> • 12 oz Lions Mane Mushroom (approximately) 	<ul style="list-style-type: none"> ■ Gently remove any debris from mushroom with a paper towel. ■ Pull apart mushroom into smaller pieces. ■ Gently squeeze out any excess moisture from the mushroom pieces.
<p>2</p> <ul style="list-style-type: none"> • 1 Small Onion • 1 Red Pepper 	<ul style="list-style-type: none"> ■ Dice onion and pepper.
<p>3</p> <ul style="list-style-type: none"> • 1 tsp Flaxmeal • 2½ tsp Water 	<ul style="list-style-type: none"> ■ Prepare "Flax Egg" by combining flaxmeal and water together and mixing well. Set aside 3 minutes to thicken.
<p>4</p> <ul style="list-style-type: none"> • 2 tsp Soy Sauce • 1 tsp Garlic Powder • 1 tsp Italian Seasoning • 1 tsp Furikaki • 2 tsp Old Bay Seasoning • ¼ Cup Vegan Mayo 	<ul style="list-style-type: none"> ■ Combine all above ingredients (except flax egg) in food processor. ■ All all seasonings.
<p>5</p> <ul style="list-style-type: none"> • ¼ Cup Vegan Mayo • ½ Cup Breadcrumbs 	<ul style="list-style-type: none"> ■ Add mayo and breadcrumbs to food processor. ■ Add flax egg. ■ Close food processor lid and pulse to combine the mixture, then blend until large sandy texture.
<p>6</p> <ul style="list-style-type: none"> • ½ Cup Olive Oil (approx) 	<ul style="list-style-type: none"> ■ Heat olive oil in skillet over medium heat. ■ Form "crab cake" mixture into small patties and place in skillet, being careful not to overcrowd the pan. Cook in 2 batches if necessary. ■ Cook for 2-3 minutes per side, or until golden brown and crispy to your liking.
<p>7</p> <p>SIMPLE DIPPING SAUCE</p> <ul style="list-style-type: none"> • Vegan Mayo • Cocktail Sauce 	<p>TO SERVE</p> <ul style="list-style-type: none"> ■ Prepare dipping sauce. Mix desired amounts of mayo and cocktail sauce together. ■ Dip crab-less cake into sauce and enjoy!