Creole Crab Cakes

400 degrees

12oz fresh jumbo lump crabmeat

½ c & 2T instant oats

1/3 c dried cranberries (not craisins)

2T mayonnaise

1t Dijon mustard

1 ½ t Creole or Cajun seasonings

Coat lg baking sheet with olive oil cooking spray. In lg bowl combine crabmeat, 2T oats, cranberries, mayo, mustard and 1t of the seasonings. Mix gently. In shallow dish stir remaining oats and seasonings. Shape crab mixture into 4 equal patties 1” thick. Coat cakes with oat mixture. Place on baking sheet and cakes with cooking spray. Bake 15min or until golden brown and firm to the touch.