

# Baked Crab Dip

Marie Shelley - Exeter, MO  
Taste of Home Grandma's Favorites

**Yield: 5 cups**

*1 package (8 ounce) cream cheese, softened  
2 cups sour cream  
2 cans (6 ounce ea) crabmeat OR 2 cups flaked imitation crabmeat, drained, flaked and cartilage removed  
2 cups shredded Cheddar cheese  
4 green onions, thinly sliced  
2 (one pound ea) round loaves (sourdough or Italian), unsliced  
additional green onions (for garnish) (optional)  
assorted fresh vegetables, crackers*

**Preparation Time: 15 minutes****Bake Time: 45 minutes**

Preheat the oven to 350 degrees.

In a bowl, beat the cream cheese until smooth. Add the sour cream. Mix well. Fold in the crab, cheese and onions.

Cut the top third off each loaf of bread. Carefully hollow out the bottom, leaving one-inch shells. Cube the removed bread and tops. Set aside.

Spoon the crab mixture into the bread bowls. Place on a baking sheet. Place the reserved bread cubes in a single layer around the bread bowls.

Bake, uncovered, for 45 to 50 minutes or until the dip is heated through.

Garnish with green onions, if desired.

Serve with assorted fresh vegetables, crackers or toasted bread crumbs.

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Per Serving (excluding unknown items): 2724 Calories; 252g Fat (82.3% calories from fat); 89g Protein; 33g Carbohydrate; 2g Dietary Fiber; 696mg Cholesterol; 2343mg Sodium. Exchanges: 10 1/2 Lean Meat; 1 Vegetable; 1 1/2 Non-Fat Milk; 44 Fat.