

Crispy Baked Chicken Wings

Craving **crispy, golden-brown chicken wings**? This easy recipe delivers **restaurant-quality wings** with a crispy exterior and juicy, flavorful meat. Perfect for game nights, parties, or just a delicious snack!

Ingredients (Serves 2–4)

- **2 lbs chicken wings** (split into drumettes and flats)
- **1 tbsp baking powder** (not baking soda – this helps crisp them up!)
- **1 tsp salt**
- **1/2 tsp black pepper**
- **1/2 tsp garlic powder**
- **1/2 tsp onion powder**
- **1/2 tsp smoked paprika** (optional, for extra flavor)
- **1 tbsp oil**

Instructions

👉 Sprinkle tenders with baking powder and massage into chicken. Set aside for 10 minutes.

1 Preheat the Oven

- Preheat your oven to **425°F (220°C)**.
- Line a baking sheet with **parchment paper** or a wire rack (for better airflow).

2 Prep the Wings

- Pat the wings **completely dry** with paper towels. This helps them crisp up!
- In a bowl, toss wings with **salt, black pepper, garlic powder, onion powder, and paprika**.
- Lightly coat with **1 tbsp oil**.

3 Bake

- Arrange wings **in a single layer skin side up** on the baking sheet.
- Bake for **35–45 minutes** until internal temperature reaches 180 degrees

4 Toss in one of my Sauces & Serve.

Extra Tips for Crispy Wings

✅ **Baking powder is key!** It helps remove moisture and makes baked wings extra crispy.

✔ **Don't overcrowd the pan or baking sheet** – wings need space to crisp up.

Serve With:

🥕 Celery & Carrot Sticks

🧀 Blue Cheese, Buffalo, Sweet with Heat or Ranch

Dressing

🍺 A cold drink of your choice!