JANE SMITH LIFESTYLE

Crispy Chicken Wings

Prep: 10 min | Cook: 45 min | Serves: 6



These crispy chicken wings get their crunch from the oven, no fryer required, and they hold up well next to any sauce you love.

Ingredients

- 3 lb chicken wings
- 1 tbsp baking powder
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp paprika
- Your favorite wing sauce, for tossing

Directions

1. Pat wings completely dry and toss with baking powder, salt, garlic powder, and paprika.
2. Arrange on a wire rack over a baking sheet.
3. Bake at 425°F for 40–45 minutes, flipping halfway, until crisp and golden.
4. Toss in your favorite sauce and serve immediately.

Jane's Note

Patting the wings very dry and using baking powder is the real secret to oven-crispy skin.

Storage: Best fresh; refrigerate leftovers up to 3 days.

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