

Crispy Oven Baked Chicken Wings

Ingredients

Chicken Wings

1 ½ Tablespoon baking powder

1 Teaspoon seasoned salt (like Lowerys)

1 Teaspoon garlic powder

½ Teaspoon black pepper

¼ Teaspoon cayenne pepper (optional for extra spice)

Sauce of your choice (optional)

Directions

1. Preheat oven to 450 degrees F. Line a large rimmed baking sheet with tin foil, and place an oven safe cooling rack on top. Spritz rack with non-stick spray.
2. Use paper towels to squeeze as much moisture out of the chicken wings as possible, making sure they are dry.
3. Combine the baking powder, seasoned salt, garlic powder, black pepper, and cayenne pepper (optional) in a large bowl or ziplock bag and whisk to combine. Add the chicken wings in and toss to coat evenly.
4. Lay chicken wings on prepared baking sheet, making sure to give them room so they don't touch. Bake for 30 minutes, then flip and continue baking another 30-40 minutes until wings are golden and crispy.
5. Eat with or without your favorite sauce.