

## Crispy Oven-Baked Chicken Wings

The following was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

- 5 lbs. party chicken wings (fresh, not frozen)
- 1 1/2 tbsp. baking powder
- 1 tsp. garlic powder
- 1/2 tsp. ground pepper
- 1 tsp. kosher salt

### Method

1. Preheat oven to 400°F
2. Line two baking sheets with parchment paper. Place a cooling rack on top of the baking sheets. *This is key to ensuring that your chicken wings turn out crispy because the elevation allows the air to circulate around the chicken wings.*
3. Pat chicken wings dry with paper towels.
4. In a large bowl, toss the chicken wings, baking powder and seasonings until the wings are fully coated.
5. Generously spray the cooling racks with non-stick spray.
6. Place wings onto the cooling racks, slightly spaced apart.
7. Bake at 400°F for 45-50 minutes.
8. Remove, and toss in wing sauce of choice (see recipes below.)

*Note:* To make things easier (and far less messy) let the wings cool for 3 minutes, then place them into a Ziploc bag and pour your choice of sauce over the wings. Shake the bag and pour the wings back onto the baking sheet with the cooling rack and bake for an additional 2-4 minutes to let the sauce adhere.

