

# CRISPY BAKED WINGS

 6 servings

 1 hour

CRISPY WINGS IN THE OVEN!



## INGREDIENTS

3 lb chicken wings  
2 Tbsp baking powder  
1 Tbsp vegetable oil  
salt & pepper to taste

## DIRECTIONS

1. Dry the wings completely
2. Coat wings with vegetable oil
3. Coat with half of the baking powder, some salt, and pepper to taste
4. Mix thoroughly
5. Coat with the other half of the baking powder
6. Place on a rack on top of a sheet pan
7. Bake at 450 for 25 minutes, flip, then bake another 25 minutes or until crispy
8. Rest 5 minutes and toss in sauce