

Oven-Baked Buffalo Wings That Are Incredibly Crispy

1 teaspoon ground black pepper



OVEN
425°F

TIME
60 min

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INGREDIENTS

- 1 tablespoon kosher salt
- 2 teaspoons garlic powder
- 2 teaspoons ground cumin
- 2 teaspoons paprika
- 2 teaspoons onion powder
- 1 teaspoon ground black pepper
- 4 lbs chicken wings and/or drumettes
- 2 egg whites, beaten until frothy
- ½ cup hot wings sauce (your favorite brand)

DIRECTIONS

- 1.** Preheat and : PrepPreheat oven to 425°F. Line a large rimmed baking sheet with foil and place a metal rack on top. Spray the rack with nonstick spray.
- 2.** Dry the : ChickenUse paper towels to thoroughly pat the chicken wings dry-this step is key to crispiness.
- 3.** Season: In a large bowl, combine all the spices. Add wings and toss until evenly coated.
- 4.** Coat with : Egg WhitesPour the frothy egg whites over the wings. Use clean hands or tongs to toss until fully coated.
- 5.** Bake: Arrange wings skin-side up on the rack, spacing them out. Bake for 45-60 minutes until golden brown and crispy, rotating the pan halfway through for even cooking.
- 6.** Toss in : SauceTransfer the hot wings to a bowl. Pour in your favorite buffalo sauce and gently toss to coat.
- 7.** Serve: Serve immediately with ranch or blue cheese dressing, and celery and carrot sticks on the side.

SWAPS & NOTES

Hot Sauce : Go classic with Frank's RedHot or mix it up with a mango habanero or honey sriracha.

Spice Blend : Add smoked paprika or chili powder for extra heat and smokiness.

Egg Whites : This is the secret to crispiness-don't skip it!

Chicken : You can use all drumettes or wingettes based on your preference.

TIPS FOR SUCCESS

Use a rack : Elevates the wings so they crisp evenly all around.

Dry wings = crispy wings : Moisture is your enemy here-use those paper towels well.

Egg white magic : Creates a light coating that crisps up like a dream.

Don't overcrowd : Give each wing room to crisp-use two trays if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/oven-baked-buffalo-wings-that-are-incredibly-crispy/>