

The Ultimate Oven-Baked Chicken Wings for Maximum Crunch

Crunchy, Golden, and Oven-Baked to Perfection



OVEN
425°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 lbs chicken wings, tips removed and split
1 tbsp baking powder (aluminum-free)
½ tsp salt
½ tsp garlic powder
½ tsp paprika
... tsp black pepper
... tsp onion powder
Cooking spray, for the rack

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 425°F (220°C). Place a baking rack on a sheet pan and lightly grease it with cooking spray.
- 2.** Dry the Wings: Pat the wings completely dry using paper towels. This is the key to that crispy, crackly finish.
- 3.** Season: In a large bowl, combine baking powder, salt, garlic powder, paprika, black pepper, and onion powder. Toss the wings until evenly coated.
- 4.** Bake: Arrange the wings in a single layer on the rack. Bake for 20 minutes, then flip and bake for another 20-25 minutes, or until crisp and golden.
- 5.** Cool & Serve: Let cool slightly before serving. Serve plain or toss with your favorite sauce—buffalo, honey garlic, BBQ, you name it!

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

Original recipe: <https://chefmaniac.com/the-ultimate-oven-baked-chicken-wings-for-maximum-crunch/>