

Light, Crispy Chicken Batter That Stays Crunchy Every Time

Crispy Chicken Batter ??



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup all-purpose flour
- ¼ cup cornstarch (makes it extra crispy!)
- 1 tsp baking powder
- 1 tsp garlic powder
- 1 tsp paprika
- ¼ tsp salt
- ¼ tsp black pepper
- 1 cup cold water or soda water (soda water = lighter, airier batter)
- Optional: 1 egg (adds richness and color)
- 10 chicken drumsticks or your cut of choice

DIRECTIONS

- Step 1 - Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour, cornstarch, baking powder, garlic powder, paprika, salt, and pepper.
- Step 2 - Add the Wet Ingredients:** Gradually pour in the cold water or soda water, whisking continuously until smooth. If using, add the egg and mix until fully incorporated.
- Step 3 - Coat the Chicken:** Pat chicken dry with paper towels. Dip each piece into the batter, ensuring a full, even coating.
- Step 4 - Fry to Perfection:** Heat oil in a deep fryer or heavy-bottomed pot to 350°F (175°C). Carefully lower chicken pieces into the hot oil. Fry until golden brown and cooked through-about 12-15 minutes for drumsticks. Pro tip: Don't overcrowd the pot-fry in batches for even crisping.
- Step 5 - Drain & Serve:** Place fried chicken on a wire rack or paper towels to drain. Let cool slightly before serving.

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

Original recipe: <https://chefmaniac.com/light-crispy-chicken-batter-that-stays-crunchy-every-time/>