

How to Make the Best Baked Hot Honey Chicken with a Cornflake Crunch

Baked Crunchy Hot Honey Chicken



OVEN
425°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

6 cups cornflakes
... cup grated Parmesan cheese
1 tsp smoked paprika
‰ tsp onion powder
‰ tsp garlic powder
2 large eggs, beaten
2 tbsp hot sauce
2 lbs chicken breast tenderloins
Extra virgin olive oil, for drizzling

For the Hot Honey:

‰ cup honey
2-3 tbsp hot sauce (adjust to taste)
1-3 tsp cayenne pepper (optional, for extra heat)
¾sp chipotle chili powder
Sea salt, to taste
Fresh thyme, cilantro, or parsley, for serving

DIRECTIONS

1. **Preheat Oven:** Preheat to 425°F (220°C). Line a baking sheet with parchment paper for easy cleanup.
2. **Crush & Season the Coating:** In a food processor, pulse the cornflakes until finely crushed. Pour into a shallow bowl and stir in Parmesan, paprika, onion powder, and garlic powder.
3. **Make the Egg Wash:** In a separate bowl, whisk together the eggs and hot sauce.
4. **Coat the Chicken:** Dip each chicken tenderloin into the egg wash, then dredge in the cornflake mixture, pressing to coat. For extra crunch, double dip: repeat both steps a second time.
5. **Arrange & Bake:** Place coated chicken pieces on the baking sheet. Lightly drizzle with olive oil. Bake for 20-25 minutes, until the chicken is cooked through and golden brown.
6. **Make the Hot Honey:** While the chicken bakes, combine honey, hot sauce, cayenne, chipotle chili powder, garlic and onion powders, and a pinch of sea salt in a small saucepan. Warm over low heat, stirring occasionally.
7. **Drizzle & Serve:** Remove chicken from the oven and immediately drizzle generously with hot honey. Sprinkle with fresh herbs for color and flavor. Serve hot and devour!

SWAPS & NOTES

Cornflakes : Use gluten-free if needed, or try crushed Ritz or panko for a twist.

Frank's, Cholula, or a smoky hot sauce work great.

Parmesan : Adds a salty-savory depth to the coating - skip for dairy-free.

Chicken : Chicken thighs work well too, just adjust the cook time.

TIPS FOR SUCCESS

Crush Cornflakes Fine : Finer crumbs = better coating and more crunch.

Don't Skip the Drizzle : That hot honey is what takes this from good to unreal.

Use a Wire Rack : Placing chicken on a rack over the baking sheet ensures even crisping.

Double Dip for Extra Crunch : If you love crunch, coat twice before baking.

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-baked-hot-honey-chicken-with-a-cornflake-crunch/>