

Crispy Air Fryer Chicken Wings: All the Crunch, None of the Fuss

Crispy Air Fryer Chicken Wings



OVEN
380°F

TIME
20-25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 lbs chicken wings, whole or separated into drumettes and flats
1 tablespoon baking powder (aluminum-free)
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon paprika
For Serving (Optional):
Your favorite wing sauce (Buffalo, BBQ, lemon pepper, etc.)
Celery sticks and ranch or blue cheese dressing

DIRECTIONS

1. Prep the : Wings: Pat the chicken wings completely dry with paper towels. This is the most crucial step for achieving crispy skin. Make sure they are as dry as possible.
2. Coat the : Wings: In a large bowl, whisk together the baking powder, salt, black pepper, garlic powder, and paprika. Add the dried chicken wings to the bowl and toss until every wing is evenly coated in the seasoning mix.
3. Arrange in : Air Fryer: Place the coated wings in the air fryer basket in a single, even layer. Do not overcrowd the basket, as this will lead to steaming instead of frying. Cook in batches if necessary.
4. Air : Fry to Perfection: Air fry at 380°F (195°C) for 20-25 minutes, flipping the wings halfway through, until they are golden brown and incredibly crispy. The exact time will depend on the size of your wings and your specific air fryer model.
5. Increase : Heat for Final Crisp (Optional): For an extra-crispy finish, increase the temperature to 400°F (200°C) and cook for an additional 2-3 minutes.
6. Serve: Transfer the hot wings to a bowl. If you're using sauce, toss them in your favorite sauce immediately. Serve hot with your favorite dips and sides.

SWAPS & NOTES

Chicken Wings: You can buy whole wings and separate them

yourself, or buy them already separated into drumettes and flats.

Patting them completely dry is the most important step!

Baking Powder: This is the key to the crispy skin!

The baking powder raises the pH of the chicken skin, helping it to brown and become crispier.

TIPS FOR SUCCESS

Dry, Dry, Dry: I cannot stress this enough.

Patting the wings dry is the single most important step for achieving that crispy texture.

Don't Skip the Baking Powder: The baking powder is the magic ingredient here.

It helps to raise the skin's pH, which promotes browning and a fantastic, light crispness.

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

Original recipe: <https://chefmaniac.com/crispy-air-fryer-chicken-wings-all-the-crunch-none-of-the-fuss/>