

## Sticky Honey-Glazed Wings Recipe with the Perfect Oven-Baked Finish

Southern Sticky Honey-Glazed Wings



**OVEN**  
**400°F**

**TIME**  
**35 to 45 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Wings:

- 2 lb chicken wings
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1 tbsp oil

For the Glaze:

- 1/3 cup honey
- 1/4 cup soy sauce
- 2 tbsp brown sugar
- 1 tbsp ketchup
- 1 tbsp butter
- 1 tsp chili flakes, optional

### DIRECTIONS

1. Prep and season the wings: Preheat your oven to 400°F (205°C). Pat the chicken wings dry with paper towels, then place them in a large bowl. Add the salt, black pepper, paprika, garlic powder, onion powder, and oil. Toss until the wings are evenly coated.
2. Bake until browned: Arrange the wings in a single layer on a baking sheet or wire rack set over a baking sheet. Bake for 35 to 45 minutes, turning once if needed, until the wings are browned and cooked through.
3. Make the glaze: While the wings bake, combine the honey, soy sauce, brown sugar, ketchup, butter, and chili flakes in a saucepan over medium heat. Stir until the butter melts and the mixture is smooth. Let it simmer for about 3 minutes so it thickens slightly.
4. Coat the wings: Transfer the baked wings to a large bowl and pour the warm glaze over them. Toss until every wing is coated and glossy.
5. Finish in the oven: Return the glazed wings to the baking sheet and bake for another 5 to 7 minutes. This helps the glaze caramelize and cling to the wings for that sticky finish.
6. Serve hot: Serve immediately while the glaze is shiny and warm. They are best fresh from the oven.

### SWAPS & NOTES

Chicken wing sections work best here because they cook evenly and are easy to serve.

If you have whole wings, just separate them into flats and

drumettes before seasoning.

Honey gives the glaze its signature sticky finish, but you can use hot honey if you want to add more kick.

Dark brown sugar will deepen the flavor a bit more, while light

brown sugar keeps it slightly milder.

### TIPS FOR SUCCESS

Drying the wings well before seasoning is one of the easiest ways to improve the final texture.

Less moisture means better browning, which gives you a more flavorful base before the glaze ever goes on.

A short simmer helps it thicken just enough to coat the wings instead of running right off.

Stir it often so the honey and sugar do not scorch.

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

Original recipe: <https://chefmaniac.com/sticky-honey-glazed-wings-recipe-with-the-perfect-oven-baked-finish/>