



OUR FAVORITE CRISPY SKIN BAKED CHICKEN

Prep: 5 minutes / **Cook:** 45-50 minutes

Ingredients:

- Skin-on, bone-in chicken thighs (or any bone-in, skin-on parts you like)
 - For my 4 thighs:
 - 1 cup all-purpose flour
 - 2 tbsp baking powder (don't leave this out—it makes the skin crispy)
 - 4 tbsp butter
 - Enhance and experiment with all or any combination of: cayenne pepper, garlic powder, salt, black pepper, etc.

Steps:

1. Preheat oven to 425° F (218° C).
2. Line a backing sheet with non-stick foil or use a glass Pyrex dish.
3. Place a pat of butter on your pan for each piece of chicken.
4. Combine flour, baking powder, salt, pepper, cayenne pepper, garlic powder and any other spices you desire. Whisk until incorporated.
5. Wash and pat dry your chicken pieces.
6. Dredge each piece of chicken in the dry ingredients to cover and place on a plate.
7. Pop your pan into the oven to melt the butter, but keep an eye on it so that it doesn't burn.
8. Take pan out of oven, place chicken pieces top side down on top of the melted butter, and return to the oven.
9. Bake for 30 minutes.
10. Flip chicken pieces over and reduce temperature to 325° F (163° C).
11. Bake for another 15-20 minutes – meat should come to 165° F (74° C).
12. Serve with mashed or baked potatoes, mac & cheese, a salad, corn on the cob, or almost anything you desire!