# Oven Fried Chicken Recipes

Cornflake-coated drumsticks develop a crunchy oven-fried crust without deep frying.

**PREP 20 min | COOK 45 min | SERVES 4 | EASY**

## Ingredients

- 8 chicken drumsticks, about 2 1/2 lb (1.1 kg)
- 1/2 cup (120 ml) buttermilk
- 1 cup (75 g) crushed plain cornflakes
- 1/4 cup (30 g) flour
- 1 tsp (2 g) paprika
- 1 tsp (3 g) garlic powder
- 1/2 tsp (3 g) salt
- 2 tbsp (30 ml) olive oil

## Method

1. Heat oven to 425°F (220°C). Set an oiled rack over a rimmed tray.
2. Coat chicken with buttermilk. Mix cornflakes, flour, paprika, garlic powder and salt.
3. Press chicken into crumbs, then place on the rack. Drizzle evenly with oil.
4. Bake 40-50 minutes, turning once carefully, until thick meat reaches 165°F (74°C) away from bone.
5. Rest 5 minutes on the rack to keep the coating crisp.

## Doneness

Verify 165°F (74°C) in the thickest chicken pieces, away from bone. Ground chicken and the center of a casserole must also reach 165°F (74°C). Time is an estimate; use a food thermometer.

## Variations

- Spicy: add 1/4 tsp cayenne.
- Herb: add 1 tsp thyme.
- Coating: substitute panko for cornflakes.

## Storage

Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3-4 days. Include any prior storage time of cooked chicken.

# Ready to serve

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Serving suggestion: one plated serving.