

Treasure Barrel

Honey Hot Lemon Pepper Wings Recipe: Crispy & Flavorful

15 min Prep time	**50 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Wings

- [ ] 3 lbs chicken wings, split into drumettes and flats
- [ ] 1 tbsp olive oil
- [ ] 1 tbsp baking powder (not baking soda)
- [ ] 1 tsp kosher salt
- [ ] 1/2 tsp black pepper

For the Honey Hot Lemon Pepper Sauce

- [ ] 6 tbsp unsalted butter
- [ ] 1/2 cup honey
- [ ] 1/4 cup hot sauce (like Frank's RedHot)
- [ ] 2 tbsp lemon pepper seasoning
- [ ] 1 tsp garlic powder

Instructions

1. First, let's get the oven ready. Position a rack in the upper-middle of your oven and preheat it to 425°F (220°C). While it's warming up, focus on the wings. This part is key. Place the chicken wings on a tray lined with paper towels and pat them completely dry with more paper towels. You want the skin to feel dry to the touch. In a large bowl, whisk together the baking powder, salt, and pepper. Add the dry wings and the olive oil, and toss everything gently with your hands until each wing is lightly and evenly coated. This simple coating is what will give you that amazing crispy skin.

2. Now, prepare your baking sheet. Place a wire rack inside a large, rimmed baking sheet. This allows the heat to circulate fully around the wings, crisping them on all sides. Arrange the seasoned wings in a single layer on the wire rack, making sure to leave a little space between each one so they can roast instead of steam. Don't overcrowd the pan; use two if you need to. Slide the baking sheet into the preheated oven and bake for 25 minutes. The skin will just be starting to get golden.

3. After 25 minutes, carefully take the baking sheet out of the oven. Using tongs, flip each wing over. This ensures both sides get equally crispy and beautifully browned. Return them to the oven and continue to bake for another 20-25 minutes. You'll know they're ready when the skin is deeply golden brown, taut, and wonderfully crispy. The kitchen will smell absolutely divine at this point. While they're finishing, you can start on the sauce.

4 For the sauce, find a small saucepan and melt the butter over medium-low heat. Once it’s melted, whisk in the honey, hot sauce, lemon pepper seasoning, and garlic powder. Let it warm through for just a minute or two, stirring constantly, until it's smooth and fragrant. You don't want it to boil, just to come together into a lovely, glossy glaze. Once the wings are done, let them rest for just a moment before placing them in a large, clean bowl. Pour that beautiful, warm sauce all over the hot wings and gently toss until every single piece is coated in that sticky, wonderful glaze. Serve them immediately, they are best when hot and crispy.

Nutrition per serving

450 kcal	25 g	18 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The baking powder is a non-negotiable secret ingredient for crispy oven-baked wings. It raises the pH level of the chicken skin, helping it to brown more efficiently and get extra crunchy. Please make sure you're using baking powder, not baking soda, as they are very different!
- Feel free to adjust the sauce to your liking. If you prefer it sweeter, add a little more honey. If you want more of a kick, add more hot sauce or even a pinch of cayenne pepper. Cooking is all about making things that taste wonderful to you, so don't be afraid to taste and tweak.
- These wings are definitely best eaten fresh from the oven when they're at their crispiest. If you do have leftovers, you can reheat them in a 375°F oven or an air fryer for a few minutes to help bring some of that crispiness back to life. Microwaving will make them soft, so I try to avoid that.