



Crispy Baked Buffalo Wings Recipe

The Secret to a Good Wing

I learned to make wings from my friend, Frank. He was a firefighter. His crew loved spicy food. He once made wings so hot, they had to drink all the milk in the firehouse. I still laugh at that.

This recipe gives you that perfect crispy bite. Baking them makes it easier. You do not have to watch a pot of hot oil. This matters because good food should not be scary to make.

Let's Talk Flavor

The marinade is like a flavor bath for the chicken. It has vinegar, spices,

and a little brown sugar. The sugar helps the skin get crispy and golden. Doesn't that smell amazing when it hits the oven?

We use two parts of the buffalo sauce. One for the marinade, one for the final glaze. This double dose makes the flavor stick. It gets into every little nook and cranny.

A Little Bit of History

Buffalo wings were born in a small bar. It was in Buffalo, New York. The story goes, they had to use up some chicken wings. So they tossed them in a spicy sauce. And a classic was born!

Fun fact: The first wings were served with celery sticks and blue cheese. That is why we still do it today. What is your favorite dipping sauce? Do you go for ranch or blue cheese?

Making Memories in the Kitchen

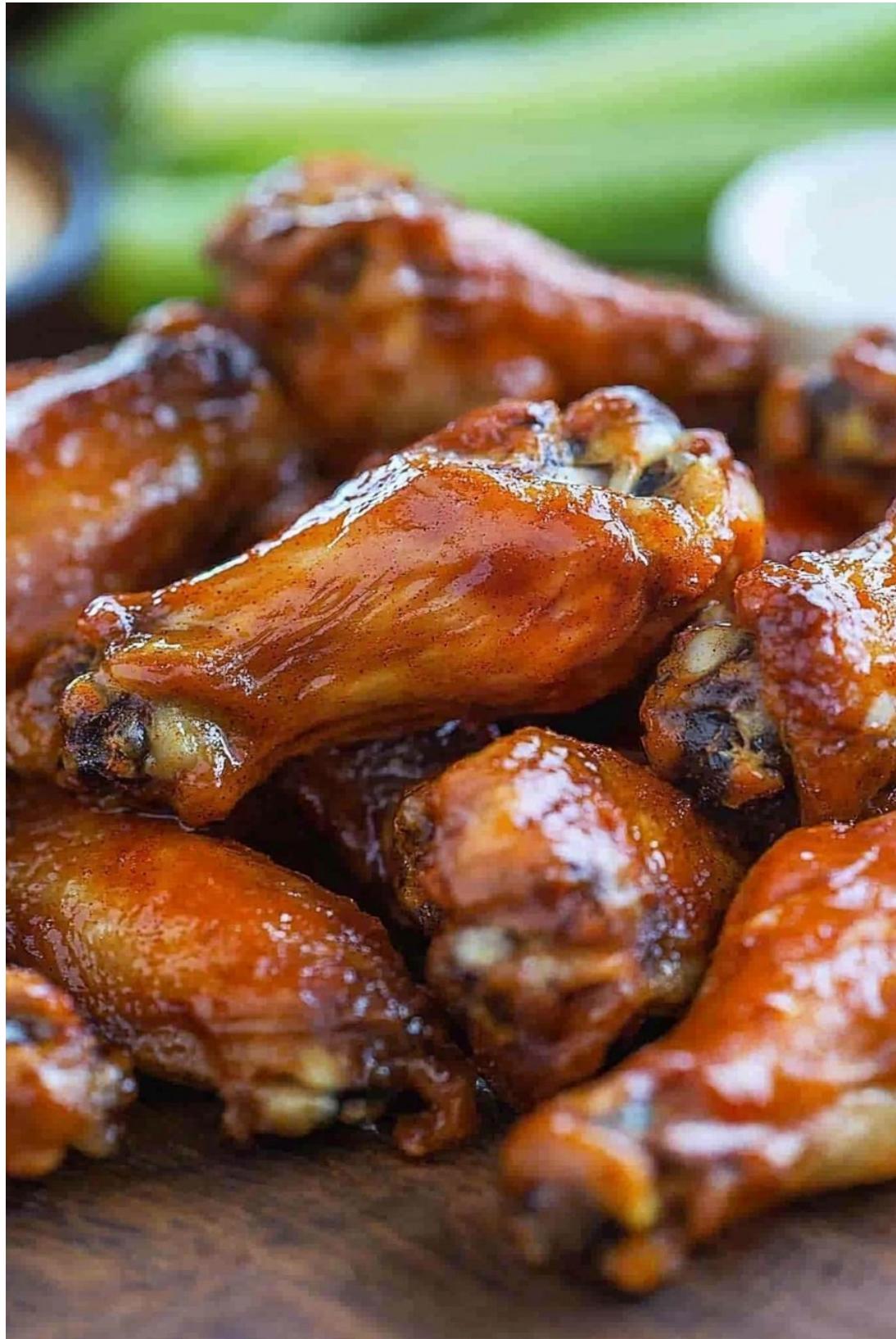
I love the sizzle these wings make in the oven. It is a happy sound. It means a good meal is coming. This recipe is great for a family movie night.

Cooking together brings people closer. This matters more than a perfect meal. Have you ever cooked with your family? What is your favorite thing to make together?

Your Turn to Cook

Do not skip the marinating time. It is the most important step. It makes the chicken tender and full of taste. Even thirty minutes makes a big difference.

Brushing on that last bit of sauce is the final touch. It gives the wings a beautiful, sticky glaze. It makes them look just like they came from a restaurant. What is the first thing you will make for your friends or family?



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Ingredients:

Ingredient	Amount	Notes
Buffalo sauce	1/2 cup	divided, store-bought or homemade
Apple cider vinegar	1/2 cup	
Olive oil	3 tablespoons	
Brown sugar	1 tablespoon	
Kosher salt	2 teaspoons	
Paprika	2 teaspoons	
Onion powder	1 teaspoon	
Garlic powder	1 teaspoon	
Cayenne pepper	1/2 teaspoon	
Black pepper	1/4 teaspoon	
Chicken wings	2-3 pounds	tips trimmed
Ranch or blue cheese dressing	For dipping	



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My Crispy Baked Buffalo Wings

Oh, these wings bring back such memories. My grandson Leo calls them "dragon wings." He loves the little bit of kick they have. Making them at home is so much fun. The smell fills the whole house with warmth. It reminds me of big family game days. Everyone gathers in the kitchen, waiting. I still laugh at how fast they disappear from the plate.

See also [Forgotten Chicken Casserole Recipe](#)

Here is how we make our magic. Just follow these simple steps. You will feel like a kitchen pro in no time.

- **Step 1:** Grab a big mixing bowl. Whisk together the first part of your buffalo sauce with the vinegar and oil. Add all those lovely spices and the brown sugar. It will make a beautiful, tangy marinade. Doesn't that smell amazing already?
- **Step 2:** Now, add your chicken wings to the bowl. Use your hands to toss them around. Make sure every single wing gets a nice coat. This part is a bit messy, but that's half the fun.
- **Step 3:** Put all the coated wings into a plastic bag. Let the air out and seal it tight. Pop it in the fridge for a little while. I like to let them sit for at least an hour. This lets all the flavors get to know each other.
- **Step 4:** When you are ready, heat your oven to 425°F. Line a baking sheet with parchment paper. (This is my hard-learned tip. It stops the wings from sticking. It makes cleanup so much easier for you later!).
- **Step 5:** Take the wings out of the bag. Place them on your baking sheet. You do not need the extra marinade left in the bag. We are done with that part now.

- **Step 6:** Bake them for 45 minutes. Your kitchen will start to smell incredible. Then, take them out and brush on the rest of the buffalo sauce. This gives them that perfect, sticky coating. Pop them back in for 10 more minutes. They come out so crispy and golden.

What do you think makes the wings extra crispy? The long bake time or the final sauce glaze? Share below!

Cook Time: 55 minutes

Total Time: 1 hour 25 minutes (plus marinating)

Yield: 4 servings

Category: Appetizer

Three Fun Twists to Try

I love a good recipe, but playing with it is even better. You can make these wings your own. Here are a few ideas I've tried over the years.

- **Honey Garlic Twist:** Swap the buffalo sauce for a mix of honey and soy sauce. It becomes sweet and savory instead of spicy. My grandkids adore this version.
- **Smoky BBQ Swap:** Use your favorite barbecue sauce in place of the buffalo. Add a little extra paprika for a smoky flavor. It tastes like a summer picnic.
- **Extra Fiery Dragon Wings:** Double the cayenne pepper in the marinade. This is for the brave ones in your family! It really brings the heat.

See also Million Dollar Spaghetti

Which one would you try first? Comment below!

Serving Your Masterpiece

Now, what to serve with your wonderful wings? A big, cool bowl of ranch or blue cheese dressing is a must. It is the perfect dip for the spicy wings. I also love a pile of crisp celery and carrot sticks on the side. They add a fresh crunch that feels so good.

For a drink, a frosty glass of milk always does the trick. It cools everything down. For the grown-ups, a light, crisp beer is a classic pairing. It just goes together perfectly.

Which would you choose tonight?



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Keeping Your Wings Tasty Later

Let's talk about storing these crispy wings. First, let them cool completely. Then, pop them in a sealed container in the fridge. They will stay good for up to three days. You can also freeze them for a month. Just wrap them tightly so they do not get freezer burn.

I remember my first big wing batch. I made far too many for just me. Freezing them was a lifesaver for quick meals later. Batch cooking like this saves you time on busy nights. It means a good meal is always close by.

To reheat, use your oven or an air fryer. This keeps them crispy. Microwaving will make them soft. Heat them at 375 degrees until they are warm. Have you ever tried storing it this way? Share below!

Fixing Common Wing Problems

Sometimes, wings can turn out soggy. The fix is a hot oven. Make sure it is fully preheated to 425 degrees. A hot oven makes the skin crisp up perfectly. I once rushed this step and was so disappointed.

If your wings are not flavorful, check your marinating time. Thirty minutes is good, but two hours is better. This gives the flavor time to really get into the meat. Getting the flavor right makes the whole experience more joyful.

The sauce can sometimes burn. Just add it during the last ten minutes of baking. This little trick protects the sauce. It ensures your wings have that perfect zesty taste. Which of these problems have you run into before?

See also Easy Chicken Marinara Casserole Recipe

Your Wing Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Just check your buffalo sauce label to be sure.

Q: Can I make them ahead?

A: You can marinate the wings a day before. This saves you time.

Q: What if I do not have apple cider vinegar?

A: White vinegar works just fine in a pinch.

Q: Can I double the recipe?

A: Of course! Just use two baking sheets so the wings are not crowded.

Q: Any optional tips?

A: A light sprinkle of salt right after baking makes them extra tasty. Which tip will you try first?

My Kitchen Is Always Open

I hope you love making these wings as much as I do. Cooking should be fun and full of flavor. It is about sharing good food with good people.

Fun fact: The first buffalo wings were created in Buffalo, New York, in the 1960s. I would be thrilled to see your creations. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **55 minutes**

Marinating time: **30 minutes**

Total time: **1 hour 40 minutes**

Servings:4 servings

Calories: **796 kcal**

Best Season: **Summer**

Description

Crispy, flavorful baked chicken wings coated in a tangy buffalo sauce,

perfect for game day or any gathering.

Ingredients

- ▢ ½ cup buffalo sauce, store-bought or homemade, divided
- ▢ ½ cup apple cider vinegar
- ▢ 3 tablespoons olive oil
- ▢ 1 tablespoon brown sugar
- ▢ 2 teaspoons kosher salt
- ▢ 2 teaspoons paprika
- ▢ 1 teaspoon onion powder
- ▢ 1 teaspoon garlic powder
- ▢ ½ teaspoon cayenne pepper
- ▢ ¼ teaspoon black pepper
- ▢ 2-3 pounds chicken wings, tips trimmed
- ▢ ranch or blue cheese dressing, for dipping

Instructions

1. In a large bowl, whisk together ¼ cup of buffalo sauce, apple cider vinegar, olive oil, brown sugar, salt, paprika, onion powder, garlic powder, cayenne pepper, and black pepper.
2. Add the chicken wings to the buffalo mixture and toss to coat.
3. Place the coated wings in a sealed plastic bag with the air let out. Marinate the coated wings in the refrigerator for 30 minutes to 2 hours.
4. When you are ready to bake the wings, preheat the oven to 425°F and line a baking sheet with parchment paper.
5. Place the marinated chicken wings on the lined baking sheet, discarding the remaining marinade.
6. Bake the wings for 45 minutes. Remove from the oven, brush on

the remaining $\frac{1}{4}$ cup of the buffalo sauce, and bake for an additional 10 minutes.

7. Serve with ranch or blue cheese dressing for dipping.

Notes

For extra crispy wings, you can place them on a wire rack set on the baking sheet. Marinating time can be adjusted, but longer marination will result in more flavorful wings.

Keywords: Buffalo Chicken Wings