

CopyCat Cracker Barrel Baked Chicken

Ingredients

1 lb chicken breasts, boneless and skinless
3 cups cornflakes, roughly crushed (avoid crushing finely)
1½ cups buttermilk
¾ cup whole wheat flour
1 tbsp Dijon mustard
1 tbsp dry chicken essence
1 tbsp onion powder
1 tbsp paprika
2 tsp garlic powder
2 tsp dried thyme, or dried marjoram
2 tsp dried oregano
1 tsp ground white pepper
1 tsp dried ginger
Cooking spray

Directions

In a large mixing bowl, combine buttermilk, mustard, and white pepper. Whisk until evenly incorporated.

Add the chicken breasts and toss to combine.

Cover, and set aside in a chilled area. Allow it to marinate for at least 4 hours, best if overnight.

While waiting, preheat your oven to 440 degrees F then line your baking sheet with parchment paper. Then, grease your wire rack and place this on top.

Make your breading by combining the rest of your ingredients. Whisk until evenly incorporated.

Dip your marinated chicken into your breading mixture, then

place these onto your wire rack. Roasting while on the wire rack will prevent the chicken from getting soggy.

Grease your chickens with cooking spray, then roast for roughly 45 minutes or until the chicken is golden brown and crispy, and 165 degrees F when tested.