

# CopyCat Hooters Buffalo Wings

## Ingredients

2 lbs chicken wings  
1 cup all-purpose flour  
1 tsp paprika  
1 tsp cayenne pepper  
1 tsp garlic powder  
1 tsp salt  
1/2 cup unsalted butter  
1/2 cup hot sauce

## Directions

Preheat oven to 400°F.

Rinse chicken wings and pat them dry.

In a bowl, mix flour, paprika, cayenne pepper, garlic powder, and salt.

Coat the chicken wings with the flour mixture.

Melt the butter in a saucepan.

Add hot sauce to the melted butter and stir until combined.

Dip each coated chicken wing into the sauce and place them on a baking sheet.

Bake in the oven for 20 minutes.

Enjoy with celery and blue cheese dressing.