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Ingredients

8 chicken

- drumsticks skin on
- 2 tbsp

- olive oil divided
- 2 tsp baking powder
- 1/2 tsp pepper can increase if desired
- 2 tsp garlic powder
- 1 tsp kosher salt
- 1 tsp paprika

Instructions

- Using 1 tbsp of olive oil, coat the chicken drumsticks with oil.
- Mix baking powder, pepper, garlic powder, salt and paprika in a separate bowl. Toss the chicken legs with the seasoning. Brush remaining olive oil over the top of drumsticks.
- Place drumsticks into air fryer, making sure not to crowd them, and cook at 400 degrees for 10 minutes. Flip drumsticks and cook for another 10 minutes. Remove and serve immediately.

Notes

- Do not overcrowd your air fryer. Depending on the size of your air fryer, you may want to cook these in two batches of four drumsticks each.

- Make certain you use baking powder. Using baking soda by mistake is not the path to a delicious meal.