

Ingredients

aluminum foil	¼ teaspoon garlic powder
6 chicken drumsticks	¼ teaspoon onion powder
3 tablespoons butter, melted	¼ teaspoon dried basil
Seasoning:	¼ teaspoon ground thyme
½ teaspoon baking powder	¼ teaspoon dried oregano
½ teaspoon salt	¼ teaspoon ground cumin
½ teaspoon ground black pepper	¼ teaspoon cayenne pepper
½ teaspoon paprika	

Instructions

Preheat the oven to 375 degrees F (190 degrees C). Line a baking pan with aluminum foil.

Pat drumsticks with paper towels until dry.

Combine baking powder, salt, black pepper, paprika, garlic powder, onion powder, basil, thyme, oregano, cumin and cayenne pepper in a medium bowl. Add melted butter and stir until combined. Add drumsticks and toss until fully coated. Place drumsticks into the prepared baking pan.

Bake in the preheated oven until drumsticks are no longer pink at the bone and the juices run clear, 20 to 25 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Cook's Notes: To achieve a darker char, place drumsticks under the broiler for 3 to 4 minutes after baking.