
Oven Baked Crunchy Chicken

Karen Knisley - Marshall Field's Columbus

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1/2 cup margarine, melted

crushed cornflakes

2 1/2 to 3 pound frying chicken, cut up

Lawry's seasoning salt

pepper

Preheat the oven to 375 degrees.

Dip the chicken parts in margarine. Coat in the crushed cornflakes. Place on a cookie sheet covered with aluminum foil and sprayed with cooking spray. Lightly sprinkle with seasoning salt and pepper.

Bake for one hour or until done.

Chicken

Per Serving (excluding unknown items): 812 Calories; 91g Fat (99.0% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1066mg Sodium. Exchanges: 18 Fat.