

Easy Oven-Fried Chicken

½ cup flour

1 tsp salt

¼ tsp pepper

¼ tsp paprika

⅛ cup shortening

⅛ cup butter

2 to 2-½ lbs chicken pieces

Preheat the oven to 425°. Mix the flour, salt, pepper, and paprika together in a paper sack. Melt the shortening and butter in a shallow baking pan in the oven.

Flour the chicken pieces by shaking one or two pieces at a time (about a half pound). Arrange the floured chicken pieces, skin side down, in the baking pan in a single layer and bake for 45 minutes. Turn skin side up and bake another 15 minutes or so until tender.

Adapted from *Betty Crocker's New Dinner for Two Cook Book* (1964).