

Sesame Baked Chicken

½ cup milk
1½ teaspoons paprika
¼ teaspoon pepper
¼ cup + 2 tablespoons flour
¼ cup + 2 tablespoons corn flake crumbs
½ cup + 2 tablespoons sesame seeds
1 stick butter or margarine
6 boneless, skinless chicken breasts

Pour milk into a shallow baking dish. In another dish mix together flour, paprika, pepper, corn flake crumbs and sesame seeds. Melt butter or margarine and pour into another dish.

Dip chicken pieces, one at a time, first into the milk, then the flour mixture, then into the melted butter, then once more into the flour mixture.

Bake at 400° for 35 minutes or until chicken pieces become golden brown and juices run clear.