



Amish Chicken

(it makes it's own gravy while baking).

- 6 -8 chicken pieces, cleaned
- 1 cup flour
- 2 teaspoons garlic powder
- 1 tablespoon salt
- 1 teaspoon pepper
- 2 teaspoons paprika
- 1 1/2 cups heavy whipping cream
- 1 1/2 cups water

Directions: Dredge the chicken pieces in the flour and spices and arrange skin side up in a baking dish. Mix the cream and water and pour over the chicken. Bake at 350* for 1 1/2 hours or until the skin is golden brown. <http://www.pinterest.com/dadscookbook/pins/>

[Leona McCormick Beyer](#) and [Shirley Cole Ward](#) shared [Myrtle Beach's](#) [photo](#).