

MAKE IT!

Apple Butter Doughnuts

MAKES ABOUT 12

For the Doughnuts:

- ¾ cup sugar
- 1 large egg
- 2 tablespoons softened butter
- 1 jar **American Spoon® Apple Butter**
- ¼ cup maple syrup
- ¼ cup buttermilk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt

For the Cinnamon-Sugar:

- ½ teaspoon cinnamon
- ½ cup sugar

To Fry:

- 2 quarts vegetable oil

In a large bowl, beat together the sugar, eggs and butter with ¾ cup of Apple Butter, the maple syrup and buttermilk. Sift the flour, baking powder, salt, and baking soda into the bowl of a stand mixer fitted with the dough hook attachment. On low speed, add the wet ingredients to the flour mixture. Continue mixing until the dough comes together, about one minute.

Remove the dough from the mixer and let rest, covered, on a lightly floured surface for thirty minutes. While the dough rests, place the oil in a deep, heavy-bottomed pot and heat to 375 degrees. Mix the cinnamon and sugar together in a small bowl and set aside.

After the dough has rested, roll it out evenly to ¾" thickness. Cut the doughnuts out using a doughnut cutter, or use one large and one small circular cookie cutter to achieve similar results. An inverted jar will work in a pinch, too.

When the oil is hot, carefully slide the doughnuts into the hot oil. Fry for about a minute and a half, flipping the doughnuts with a spatula halfway through the cook time. Once they are golden brown on both sides, remove from the oil to a cooling rack, then toss in the cinnamon-sugar while still hot. Best served hot.



[spoon.com](https://www.spoon.com)

Order online, explore dozens
more recipes and find a store.

©American Spoon Foods