



# Truffle Shuffle

## Apple Cider Donut Holes

### Mise en Place

Medium saucepan  
½ cup measuring cup  
Large pot  
Small bowl  
Large mixing bowl

Rubber spatula  
Plastic wrap  
Medium mixing bowl  
Cookie scoop or large spoon

Sheet tray lined with paper towels  
Wire rack  
Whisk  
Spyder or slotted spoon

### Ingredients

#### **For the Donut**

450 grams (2 cups) apple cider  
270 grams (2¼ cups) all purpose flour  
100 grams (½ cup) brown sugar  
1 gram (⅛ teaspoon) baking powder  
2 grams (½ teaspoon) baking soda  
5 grams (1½ teaspoons) cinnamon  
1 gram (¼ teaspoon) cloves  
1 gram (¼ teaspoon) nutmeg  
1 gram (¼ teaspoon) cardamom  
5 grams (1 teaspoons) salt  
1 egg  
28 grams (2 tablespoons) butter  
60 gram (¼ cup) sour cream  
5 grams (1 teaspoon) vanilla extract  
2 quarts vegetable oil

#### **For the Topping**

200 grams (1 cup) sugar  
15 grams (1 tablespoon) cinnamon  
450 gram (3¾ cups) powdered sugar  
50 grams (¼ cup) apple cider

### **The Night Before Cooking**

1. Place 2 cups of apple cider in a medium saucepan. Simmer on medium heat until it has reduced to yield about ½ cup of cider. Place in a container and chill in the refrigerator overnight.

### To Make The Dough

1. Fill a large pot halfway with vegetable oil and put on the stove over medium heat.
2. In a small bowl, combine the all purpose flour, brown sugar, baking powder, baking soda, spices and salt.
3. In a small saucepan over medium heat or in the microwave, melt the butter.
4. Transfer the melted butter to a large mixing bowl and stir in the reduced apple cider, egg, sour cream, and vanilla extract.

5. Fold the dry ingredients into the wet mixture until a soft dough forms. Do not overmix or the donuts will become tough.
6. Place the dough in the refrigerator to chill for a few minutes.

### To Make The Toppings

1. In a small bowl, combine the sugar and cinnamon.
2. In a larger bowl, whisk together half of the powdered sugar and the reserved ¼ cup of apple cider. Add more powdered sugar if necessary to get the glaze to the perfect consistency. The glaze should run off of a spoon in thick streams.
3. Cover with plastic wrap and set aside.

### Fry The Donuts

1. Increase the temperature on the oil to medium-high. We are looking for ~350F if you are measuring with a thermometer.
2. Using a large spoon or cookie scoop, scoop marble sized pieces of dough into the oil
4. Let fry for a few minutes until golden brown and delicious!
5. Transfer to a sheet tray lined with a wire rack or paper towels. After the initial grease drips off, transfer to the cinnamon sugar and toss to coat.
6. Alternatively, wait until they are completely cooled and dip in the icing. Return them to the wire rack and give the icing 20-45 minutes to set to a crispy icing.
7. Enjoy the cooked donies the same day, or refrigerate the unfried dough for up to 3 days.

*\*Note: If you would like to make some round donuts with the hole, chill your dough for 2 hours, transfer to a floured surface and roll out to ¼" thick. Cut out your donut shapes and fry until golden brown. (The dough must be chilled or it will become too sticky to work with.)*