

# APPLE CIDER DONUTS

## Batter:

- 1 cup apple cider
- 2 cups flour
- 1 tsp. baking soda
- 3/4 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp apple pie spice or pumpkin pie spice
- 1/4 tsp. salt
- 1/2 cup apple, finely chopped
- 2 Tbl. melted butter
- 1 egg
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 tsp. vanilla extract
- 1/2 cup buttermilk OR **Dairy Free** 1/2 cup almond milk with 3/4 tsp apple cider vinegar



## Topping:

- 1/2 cup granulated sugar
- 1 tsp cinnamon
- 1 tsp apple pie spice
- 4 Tbl. melted butter

1. Gently boil cider & reduce to 1/2 cup. Set aside to cool.
2. Preheat oven to 350F (180C). Spray donut pan with non stick spray.
3. Mix flour, baking soda, baking powder, cinnamon, apple pie spice and salt in a large bowl.
4. In a separate bowl, mix melted butter, egg, brown sugar, sugar, buttermilk and vanilla.
5. Add the cider and wet ingredients to flour mixture and stir to mix. Add chopped apple and stir. The batter will be lumpy.
6. Spoon the batter into the donut pan, filling half way.
7. Bake for 10 minutes or until the donuts have risen and bounce back when lightly touched on the top.
8. While the first batch of donuts are baking, combine the sugar, cinnamon and apple pie spice in a small bowl. In a separate small bowl, add the melted butter and set aside.
9. Once the donuts are finished baking, remove them from the donut pan and transfer them to a wire rack. As soon as you can touch them comfortably, dip the top of the donut into the melted butter then into the sugar mixture. Place on wire rack to finish cooling.
10. Wipe out the donut pan, respray and continue with the next batch.

This recipe will yield approximately 14-16 donuts. Serve them warm or store them in a sealed container for 2-3 days. I really doubt they will last one day though!

\* These could be made as muffins also. Adjust baking time accordingly.