

Title: Apple Cider Donuts

Chef: Adam

Ingredients

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| <input type="checkbox"/> Cooking spray | <input type="checkbox"/> 1 cup (110 g) all-purpose flour |
| <input type="checkbox"/> 2/3 tsp (3 g) baking powder | <input type="checkbox"/> 1/2 tsp (3 g) fine salt |
| <input type="checkbox"/> 1 tsp (2 g) ground cinnamon,
divided | <input type="checkbox"/> 1 stick (1/2 cup / 113 g) unsalted
butter, room temp (divided) |
| <input type="checkbox"/> 1/3 cup (70 g) brown sugar | <input type="checkbox"/> 1/3 cup (65 g) granulated sugar,
divided |
| <input type="checkbox"/> 1 large egg | <input type="checkbox"/> 1/2 tsp vanilla extract |
| <input type="checkbox"/> 1/4 cup (60 ml) apple cider | <input type="checkbox"/> |
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Steps

1. Heat oven to 350°F (175°C). Spray donut pan or muffin tin.
 2. In a large bowl, whisk 5 Tbsp (70 g) butter with brown sugar and 2 Tbsp (25 g) granulated sugar until light and fluffy.
 3. Whisk in egg and vanilla.
 4. Add flour, baking powder, salt, and 1/2 tsp cinnamon; mix until combined.
 5. Stir in apple cider until smooth.
 6. Fill molds 1/2–2/3 full (they rise a lot).
 7. Bake 10–15 minutes (longer if muffins) until a toothpick comes out clean.
 8. Mix 1/4 cup (50 g) granulated sugar with 1/2 tsp cinnamon.
 9. Brush or dip donuts with remaining melted butter (3 Tbsp / 43 g).
 10. Roll tops in cinnamon sugar.
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Notes

Get a muffin-size Bundt cake pan thing for donut effect - but really cupcakes more than nuts.

Apple Cider: 5 apples, 1 orange, 2 cinnamon sticks, 1 t. pumpkin pie spice. Quarter fruit, put in pot with spices, cover with water. Simmer ~2 hrs until soft, mash, simmer 15 more, strain.