

# Apple Cider Donuts

Baked apple cider donuts with warm spices and cinnamon sugar coating. These tender fall treats use reduced apple cider for intense flavor.

20	30	50	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Apple Cider Donuts

## Ingredients

- 2 cup flour
- 2 tbsp unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 egg
- 1 cup buttermilk
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp vanilla extract
- 1 tsp salt

## Instructions

- 1 Reduce the apple cider**

Pour 2 cups apple cider into a medium saucepan and bring to a boil over medium-high heat. Reduce heat to medium and simmer for 15-20 minutes, stirring occasionally, until the cider reduces to about 1/2 cup and becomes syrupy. Set aside to cool completely.
- 2 Prepare for baking**

Preheat oven to 350°F (175°C). Generously grease a 12-cup donut pan with cooking spray or butter, making sure to coat all grooves.
- 3 Mix dry ingredients**

Whisk together 2 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, 1 teaspoon ground nutmeg, and 1 teaspoon salt in a large bowl until evenly combined.
- 4 Combine wet ingredients**

In a separate bowl, whisk together the cooled reduced apple cider, 2 tablespoons melted butter, 1 cup granulated sugar, 1 large egg, 1 cup buttermilk, and 1 teaspoon vanilla extract until smooth and well combined.
- 5** Pour the wet ingredients into the bowl with the dry ingredients. Gently fold together with a rubber spatula just until the flour disappears, leaving the batter slightly lumpy - do not overmix.

**6 Fill and bake donuts**

Transfer the batter to a piping bag or large zip-top bag with one corner snipped off. Pipe the batter into each donut cavity, filling them about 3/4 full.

**7** Bake for 10-12 minutes until the tops spring back when lightly touched and a toothpick inserted into the thickest part comes out clean. Cool in the pan for 5 minutes.

**8 Make cinnamon sugar coating**

While donuts cool, combine 1 cup granulated sugar and 1 teaspoon ground cinnamon in a shallow dish, whisking until evenly mixed.

**9 Coat and serve**

Turn warm donuts out of the pan onto a wire rack. Brush each donut all over with 2 tablespoons melted butter, then immediately roll in the cinnamon sugar mixture until completely coated. Serve warm or at room temperature.

## Tips

Use fresh, unfiltered apple cider for the most authentic flavor and deeper apple taste in your donuts.

Don't skip reducing the cider - this step concentrates the flavor and prevents the batter from becoming too thin.

Mix the batter just until combined to avoid tough, dense donuts. A few lumps are better than overmixing.

Fill donut cavities only 3/4 full to prevent overflow and ensure even baking with proper donut shape.

Test doneness by gently pressing the tops - they should spring back when fully baked at 10-12 minutes.

Coat donuts while still warm for the best cinnamon sugar adhesion and maximum flavor impact.

Store leftover donuts in an airtight container at room temperature for up to 2 days for optimal freshness.

Freeze baked donuts for up to 3 months and reheat in a 350°F oven for 5 minutes to refresh.