



Nutty Apple Cider Baked Doughnuts

These Glazed Apple Donuts are easy to make and even easier to devour! They're the perfect fall morning treat, afternoon snack or evening dessert! Enjoy them with a cup of warm apple cider, coffee, hot chocolate or hot toddy!

Equipment

Saucepan

donut pan

Ingredients

1 Cup Apple Cider (SEE NOTES)

1 Cup All Purpose Flour

1 tsp Baking Powder

½ tsp Cinnamon

½ tsp Kosher Salt

1 large Egg

1/3 Cup Light Brown Sugar

2 TBS Unsalted Butter - melted & cooled

1 tsp Vanilla Extract

1 Honeycrisp Apple – peeled, grated & gently squeezed dry (about 1/2 cup) (SEE NOTES)

Apple Cider Glaze:

1 Cup Powdered Sugar

1-2 TBS Heavy Cream (SEE NOTES)

Garnish:

Crushed Walnuts

Ground Cinnamon

Shredded Coconut

Instructions

Reduce the apple cider: In a small saucepan bring the apple cider to a boil over medium-high heat. Immediately reduce heat to a rapid simmer and cook until the cider has reduced by half (to ½ a cup), about 6-10 minutes. Remove from heat and let cool to room temperature. Make ahead: You can transfer the reduced cider to a container and let cool in the refrigerator. (NOTE: You will be using 1/3 cup of reduced cider in the donuts and 2 tablespoons of reduced cider in the glaze)

Preheat oven to 350 degrees F. Spray a donut pan with nonstick cooking spray or lightly grease with butter.

Make the batter – dry ingredients: In a large mixing bowl with whisk, or the bowl of a stand mixer, combine the flour, baking powder, cinnamon and salt.

Make the batter – wet ingredients: In a separate medium-sized mixing bowl, combine the egg, brown sugar, melted butter, vanilla extract, and 1/3 cup of reduced cider. Whisk until smooth.

Add the wet ingredients to the dry: Pour the wet ingredients into the dry ingredients and mix until the batter is JUST combined. Add in the grated apple and gently fold to combine. (The batter should be thick)

Transfer the batter to a bag: Spoon the batter into a large piping bag, or zip-closure bag with the tip snipped off*. Pipe the batter into the donut pan cavities, filling about ¾ full (the batter will expand and rise).

Bake for 14-18 minutes, or until the donuts are lightly golden brown around the edges and the top of donut springs back to touch. Remove from the oven and let the donuts cool in the pan for 5 minutes before using a thin spatula to remove the donuts from the pan. Transfer the donuts to a wire rack and allow to cool for 10 minutes before glazing.

While the donuts are baking or cooling, make the glaze: In a small, shallow bowl (you want to be able to dip the donuts), whisk together the sugar, 2 tablespoons of reduced cider and cream until thoroughly combined. (SEE NOTES)

To serve: Dip the cooled donut tops into the glaze and transfer to a wire rack. Sprinkle with crushed walnuts, sprinkles and cinnamon. Allow to dry. Serve immediately. Enjoy!

Serving & Storage: Donuts are always best served fresh on the day they are made, but the donuts will keep, stored in an airtight container, overnight. Just be sure NOT to glaze them until right before serving!