

# Apple Cider Donuts

**Makes 1 dozen donuts \*depending on the size of the donut pans**



**Recipe from [myclasscancook.com](http://myclasscancook.com)**

## Ingredients

### *Doughnut Ingredients*

- 1 ¾ cups all-purpose flour
- 1 ¼ teaspoons baking powder
- ¾ teaspoon kosher salt
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ½ cup canola oil
- ½ cup apple sauce (no sugar added)
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- ½ cup apple cider

### **For the topping:**

- ½ cup white sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ cup canola oil

## Steps

1. Preheat oven to 350°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. In a large bowl whisk together flour, baking powder, salt, cinnamon and nutmeg. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment beat together white and brown sugars with canola oil and applesauce until mixture is light and fluffy (about 3 minutes). Add the eggs, one at a time, beating in between each. Scrape down the sides of the bowl and add the vanilla extract and stir to combine.
4. Add the flour mixture and mix on low speed until combined. With the mixer running on low speed, add the apple cider in a slow, steady stream and mix to combine. Scrape the bowl to make sure the batter is mixed well.
5. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans - but I find that I lose a lot of batter that way. I use a small scoop and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly - about ¾ of the way full in each cavity.
6. Let doughnuts bake for about 10 - 12 minutes (this will also depend on the size of your donut pans) or until they are lightly browned around the edges and bounce back when you gently press on them.
7. Allow the doughnuts to cool before removing from the pan.

### ***Make the topping***

1. Combine both sugars, nutmeg and cinnamon in a shallow pie plate.
2. Lightly brush the tops of each doughnut with canola oil and then dip in the sugar mixture. Plate and serve!