

Baked Apple Cider Doughnuts

INGREDIENTS

- 1 3/4 cup all-purpose flour (225 grams)
- 1 1/4 tsp. baking powder
- 3/4 tsp. salt
- 2 tsp. cinnamon, divided
- 1/2 tsp. nutmeg
- 1 cup unsalted butter (2 sticks), at room temperature
- 3/4 cup light brown sugar (165 grams)
- 3/4 cup granulated sugar (150 grams)
- 2 large eggs, room temperature
- 1 tsp. vanilla extract
- 1 cup apple cider, reduced to 1/2 cup

DIRECTIONS

1. Preheat oven to 350 degrees. Spray the doughnuts pan(s) with a non-stick cooking spray of choice.
2. In a medium-sized bowl, whisk together the flour, baking powder, salt, 1 teaspoon of cinnamon, and nutmeg. Set aside.
3. In the bowl of your stand mixer fitted with a paddle attachment, cream together 10 tablespoons of butter, brown sugar and 1/4 cup (50 grams) of the granulated sugar. Beat on medium speed until light and fluffy, about 3-4 minutes.
4. Add eggs, one at a time, and mix until well incorporated. Scrape down the sides of the bowl as necessary. Beat in the vanilla extract.
5. Add the flour mixture and mix on low speed until incorporated. With the mixer running, add the apple cider in a steady stream, mixing well. Scrape the bowl well to make sure everything is fully incorporated.
6. Spoon the batter into the doughnut pan. You can use a spoon or a plastic zip-top bag with the tip cut off or a pastry bag. Fill each donut cavity until it's about 2/3 full. Bake about 12-15 minutes, rotating halfway through. Bake until they are evenly golden brown and a toothpick comes out clean. Let the doughnuts cool for 5 minutes before turning out onto a rack.
7. While the doughnuts bake, whisk together the sugar and cinnamon in a small bowl. In a microwave, melt the remaining 6 tablespoons of butter or use coconut oil. Lightly brush melted butter or coconut oil on the doughnuts and dredge in the sugar and spice mixture.
8. Store in an airtight container.

TIPS AND SUGGESTIONS:

- To make this gluten-free, you can substitute a gluten-free, 1-to-1 blend for the flour. For dairy-free, you can substitute a plant-based butter.
- If you don't have a doughnut pan, you can use a muffin tin. Divide the dough evenly between the prepared cups and bake 15-20 minutes.
- Recipe: New York Times Cooking Baked Apple Cider Doughnuts: https://cooking.nytimes.com/recipes/1019593-baked-apple-cider-doughnuts?utm_source=sharetools&utm_medium=email&utm_campaign=website

