

Baked Apple Cider Doughnuts

Original Source: <https://sallysbakingaddiction.com/baked-apple-cider-donuts/>

Ingredients (Doughnut Batter):

1 1/2 cups (360ml) **apple cider**

2 1/2 cups (354g/12½ oz) **all-purpose flour** 1 teaspoon **baking soda** 3/4 teaspoon **baking powder** 1 1/2
teaspoon **ground cinnamon** 1/4 teaspoon **ground nutmeg**

1/8 teaspoon **ground cardamom**

1/4 teaspoon **salt**

2 Tablespoons (28g) **unsalted butter**, melted

1 large **egg**

1/2 cup (100g) packed light or dark **brown sugar**

1/2 cup (100g) **granulated sugar**

1/2 cup (120ml) **milk**

1 teaspoon **pure vanilla extract**

Ingredients (Topping):

6 Tablespoons **unsalted butter**, melted

1/3 cup **granulated sugar**

1 teaspoon **ground cinnamon**

1 pinch **salt**

Instructions

Preheat oven to 350f. **Grease** doughnut baking molds with oil or butter (should have enough to make 12-14 doughnuts)

Reduce the apple cider: simmer cider in a small saucepan, stirring occasionally, **until it's reduced to 1/2 cup**; about 20-30 minutes. Skim spices or particles or run through a fine-mesh strainer. *when in doubt, it's better to over-reduce than under, as long as it's not burned; just add more cider to make up the difference.*

Combine dry ingredients: while cider is simmering, combine flour, baking soda, baking powder, cinnamon, nutmeg, cardamom, and salt in a bowl; set aside.

Combine wet ingredients: combine butter, egg, brown sugar, granulated sugar, milk, and vanilla in another bowl.

Mix batter: add **reduced cider** to wet ingredients; then mix in **dry ingredients** a bit at a time. Batter should be somewhat thick, but not a dough.

Spoon batter into **greased doughnut molds**. It should make 12 doughnuts, possibly with a little extra. *(Leftover batter can be used to create cookie-like "doughnut holes" on a baking sheet.)*

Bake at 350f for about **10-12 minutes**, until cooked through. **While baking**, mix together dry ingredients for topping in a small bowl; melt 6 tbsp butter in another bowl.

Remove doughnuts from molds immediately after baking. As soon as they are cool enough to handle, dip them first into butter, then into dry topping mix. Don't over-coat doughnuts; one dip is enough.

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