

# APPLE CIDER DONUTS

## INGREDIENTS

### DONUTS

- 3 Tbsp unsalted butter, melted
- 1/3 cup apple cider
- 1/3 cup sugar
- 1 cup egg
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg

### TOPPING

- 3 Tbsp unsalted butter
- 1 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/3 cup sugar

## RECIPE INSTRUCTIONS

1. Preheat oven to 400F degrees. Spray a donut pan with cooking spray and set aside.
2. In a large bowl, combine the flour, baking power, salt, cinnamon and nutmeg. Set aside.
3. In a separate bowl, whisk together the butter, apple cider and sugar until smooth. Add in the egg and vanilla and mix until combined. Stir in the flour mixture until just incorporated. Don't over mix.
4. Add batter to a piping bag or ziploc bag for easy pouring into the donut pan.
5. Bake the donuts for 7 minutes or until the tops are firm.
6. Allow to cool in the pan for a couple of minutes before removing to a cooling rack.
7. While the donuts are cooling, prepare the donut topping. Melt the butter in the microwave for a few seconds. Set aside.
8. In a small bowl, mix together the cinnamon, nutmeg and sugar. Set aside.
9. Once the donuts have cooled, dip the tops in the butter and then into the sugar mixture. Repeat these steps for all of the donuts.

