

Salt and Serenity

Apple Spice Muffins with Maple Brown Butter Glaze

This recipe is adapted from "[Artisan Bread in Five Minutes a Day](#)"

Makes 18 donuts

Donut Dough

- 3/4 cup (1 1/2 sticks) unsalted butter
- 3/4 cup lukewarm water (105°F -115°F)
- 2 teaspoons active dry yeast (Fleishman's Traditional Yeast)
- 2 teaspoons kosher salt
- 3 eggs, lightly beaten
- 1/2 cup brown sugar, lightly packed
- 2 small apples, peeled, cored and diced or grated (I used macintosh)
- 3 3/4 cups All-Purpose Flour

Glaze

- 4 tablespoons unsalted butter
- 4 tablespoons pure maple syrup
- 1 1/2 cups icing sugar
- 1/4 teaspoon kosher salt

- 1. Make Brown Butter:** Cut 1 cup of unsalted butter (this is the butter you will need for both the dough and the glaze) into tablespoon-sized pieces. Put the cut butter in a LIGHT-COLORED saucepan, and then the heat to medium. (You need a light-colored pan because being able to see the color of your butter is VERY important. If your pan has a dark bottom, you won't be able to see how light or dark your butter is.)
2. As your butter melts, stir it constantly. About 30 seconds after your butter is entirely melted, it will start to bubble and foam, and begin to make hissing and popping noises. This is OK. This is all of the water evaporating out of the butterfat, as it gets hot. KEEP STIRRING!
3. As the foam begins to subside, keep stirring and keep a really close eye on the color of your butter. It will start to brown, and your kitchen will

smell like toasted hazelnuts. When your butter is a shade lighter than you think it should be, give it a final stir or swirl, turn off your heat and quickly pour it into a heatproof container. Set aside.

4. **Make Dough:** Place water, yeast, salt, eggs, sugar, apples, flour, and **only $\frac{3}{4}$ cup of the brown butter** (the remaining $\frac{1}{4}$ cup is for the glaze) in a bowl, using a spoon or a sturdy spatula fold batter until evenly mixed. Let the dough rest at room temperature covered, for two hours. Transfer dough to refrigerator and chill for at least 3 hours, or up to overnight.
5. While dough is chilling, lightly grease donut pans. Preheat oven 350°F.
6. Remove dough from fridge and take a golf ball sized piece of dough and roll it in your palms until it is round. Poke your thumb into the center of the ball and begin gently stretching it into a donut shape. Place in donut pan. Repeat until all the wells of the donut pan are filled. Bake donuts for 18-20 minutes. Remove donuts from pan and transfer to rack to cool completely. Repeat with remaining dough until all the donuts are baked.
7. **Make Glaze:** Place icing sugar in a medium sized bowl, add $\frac{1}{4}$ cup browned butter 2 tablespoons maple syrup and salt. Stir until everything is combined. If you like a thinner glaze add 2 more tablespoons of maple syrup.
8. If your glaze is quite thick, spoon it onto cooled donuts. If the glaze is thinner, dip the tops of the donuts into the glaze. Let glaze set for at least 30 minutes. They are best served the day they are made but still taste quite fantastic the next day too!