

Baked Apple Cider Doughnuts

The doughnut recipe is slightly adapted from Erin Jean McDowell's recipe at nytcooking.com

The apple cinnamon sugar recipe was the brainchild of Stella Parks at seriouseats.com

Makes 8-12 doughnuts, depending on type of pan you use.

Apple Cinnamon Sugar:

28 grams (about 1½ cups) [freeze dried apples](#)

198 grams (1 cup) granulated sugar

½ teaspoon ground cinnamon

⅛ teaspoon kosher salt

Doughnuts:

225 grams (1¾ cups) all-purpose flour

1¼ teaspoon baking powder

¾ teaspoon kosher salt

1 teaspoon ground cinnamon

½ teaspoon freshly grated nutmeg

140 grams (10 Tablespoons) unsalted butter, room temperature

165 grams (¾ cup) light brown sugar

50 grams (¼ cup) granulated sugar

2 large eggs, at room temperature

1 teaspoon vanilla extract

125 grams (½ cup) apple cider

1. **Make apple cinnamon sugar:** In the bowl of a food processor, grind freeze-dried apples into a fine powder, with no visible bits of fruit remaining. Add sugar, cinnamon and salt and pulse until well combined.
2. Season mixture to taste with additional salt or cinnamon or add more sugar to dilute the intensity of the apples if you find their flavor too strong. Store in an airtight container until ready to dredge doughnuts. Due to the presence of freeze-dried fruit, this mixture is very hygroscopic and will readily absorb moisture from the air, causing it to clump over time.
3. **Make doughnuts:** Heat the oven to 350°F. Lightly grease a 6-cavity [mini bundt pan](#) or [doughnut pan](#) with non-stick spray. In a medium bowl, add the flour, baking powder, salt, cinnamon and nutmeg and whisk to combine. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar and granulated sugar on medium speed until light and fluffy,

3 to 4 minutes. Add the eggs one at a time and mix until well incorporated after each addition, scraping 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 slow, steady stream and mix to combine. Scrape the bowl well to make sure the batter is homogeneous.
6. Spoon the batter into prepared doughnut pans or mini-Bundt pans, filling them about $\frac{2}{3}$ of the way full (you can also do this using a disposable piping bag or a resealable plastic bag with a $\frac{1}{2}$ -inch opening cut from one corner). Bake until evenly golden brown and a toothpick inserted into the center of the thickest portion comes out clean, about 12 minutes for doughnut pans and 15 minutes for mini-Bundt pans.
7. Let the doughnuts cool for 5 minutes after baking, then unmold them from the pan and set on a wire rack to continue cooling. Lightly spray pan again with nonstick cooking spray and fill with remaining batter. You will get 6 more with the doughnut pan and only 2 more with the mini-bundt pans. Bake the second batch.
8. When doughnuts are cool, pour about 1 cup of apple cinnamon sugar into a wide flat bowl and dredge doughnuts heavily in sugar. Any leftover sugar will keep well in an airtight container. It is delicious on buttered toast or sprinkled over oatmeal.