

Baked Apple Cider-Brown Butter Doughnuts

Recipe adapted from Tara O'Brady's recipe for Apple Cider Doughnut Cake.

You will need a doughnut pan to bake these. I have 2 Wilton pans that I bought at Michaels.

Makes 20 small doughnuts

Doughnuts:

339 grams (3 sticks) unsalted butter
496 grams (2 cups) apple cider
225 grams (1¾ cups) all-purpose flour
130 grams (1 cup less 2 Tablespoons) whole wheat flour
1½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
1 teaspoon Diamond crystal Kosher salt
198 grams (1 cup) granulated sugar
105 grams (½ cup) light brown sugar
128 grams (½ cup) apple butter or applesauce
3 large eggs
1 teaspoon vanilla bean paste or vanilla extract

Sugar Coating:

132 grams (½ cup) granulated sugar
1 teaspoon ground cinnamon
⅛ teaspoon ground nutmeg

1. Heat butter in a heavy-bottomed and preferably light-colored saucepan over low heat, stirring occasionally, until melted. Continue cooking, stirring with a rubber spatula frequently, until foaming subsides, and butter starts to smell nutty and milk solids are a deep golden brown, about 5-7 minutes. Pour the butter into a small heatproof bowl, scraping the milk solids off the bottom of the pan.
2. Wipe out the bottom and sides of the saucepan and add 2 cups of apple cider to pan. Boil cider on high heat until reduced by half. Pull off heat and stir in ½ cup apple butter or unsweetened applesauce and set aside to cool.
3. Preheat oven to 350°F. Spray a [6-cavity donut pan](#) liberally with non-stick cooking spray. Set aside.

4. In a medium bowl, whisk together all-purpose flour, whole wheat flour, baking powder, baking soda, 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground nutmeg, and 1 teaspoon medium-grained kosher salt.
5. Measure out 137 grams ($\frac{2}{3}$ cup) of the browned butter and place it into a large mixing bowl. The remaining butter will be used to dip the baked donuts into.
6. Whisk 200 g granulated sugar and 100 g light brown (golden yellow) sugar into the large bowl of brown butter. Add 3 eggs, one at a time, beating well after each. Stir in vanilla bean paste or vanilla extract. Stir in half the dry ingredients, followed by the apple cider mixture, then finally the rest of the dry.
7. Pour the batter into a large disposable piping bag and snip off the tip with scissors. Pipe the batter into the donut cavities about $\frac{2}{3}$ full. Bake for 8 to 10 minutes until golden and puffed and set (which is to say, bouncy when prodded at the middle and a toothpick stabbed in the same spot comes out clean). Cool in the pan on a wire rack for 10 minutes, then turn the pan over to remove the baked donuts. Respray the pan with nonstick cooking spray and repeat with the remaining batter.
8. Meanwhile stir together another $\frac{2}{3}$ cup granulated sugar with 1 teaspoon ground cinnamon and $\frac{1}{8}$ teaspoon ground nutmeg in a small bowl. Rewarm the reserved brown butter if needed.
9. Dip top of cooled doughnuts in melted browned butter and then immediately into bowl of cinnamon sugar.

Doughnuts are best eaten on the same day they are baked. Any leftovers can be frozen.