

# Salt and Serenity

## Apple Cider Doughnuts

Recipe from [Dessert Person](#) (Claire Saffitz)  
Makes 10 donuts

Special equipment: deep-fry thermometer, [donut cutter](#) or 3¼ inch round cutter and 1¼ inch round cutter.

485 grams (2 cups) apple cider  
128 grams (½ cup) [apple butter](#)  
113 grams (½ cup) sour cream  
2 teaspoons vanilla extract  
455 grams (3½ cups) all-purpose flour  
2½ teaspoons baking powder  
1 teaspoon kosher salt  
½ teaspoon baking soda  
1 teaspoon ground cinnamon  
⅛ teaspoon freshly grated nutmeg  
53 grams (¼ cup) light brown sugar, packed  
50 grams (¼ cup) granulated sugar  
2 large eggs  
56 grams (4 tablespoons) unsalted butter, melted and cooled  
198 grams (1 cup) granulated sugar  
1 Tablespoon ground cinnamon  
Vegetable oil (for frying)  
All-purpose flour for dusting parchment lined baking sheet (see step 7 in recipe)

1. Bring apple cider to a boil in a medium saucepan over medium-high heat and cook until liquid is thick, syrupy, and reduced to about ½ cup. This will take about 20 minutes. Scrape into a medium bowl and whisk in apple butter, sour cream, and vanilla until incorporated; set aside.
2. Whisk flour, salt, baking powder, baking soda, cinnamon, and nutmeg, in a medium bowl.
3. Using an electric hand beater or stand mixer, beat ¼ brown sugar, ¼ cup granulated sugar and 2 eggs on medium-high speed, until light and fluffy, about 3-4 minutes. Add melted butter and mix for another minute.
4. Reduce mixer speed to low and add dry ingredients in 2 additions, alternating with cider mixture in 2 additions, starting with dry ingredients and ending with cider mixture (dough will be very soft and sticky).
5. Scrape dough onto a parchment lined-rimmed baking sheet thoroughly dusted with flour (about ⅓ cup). Dust hands and top of dough with more flour, then gently pat dough to into a ¾" thick rectangle. Dust with more flour and tightly cover with plastic wrap; chill dough at least 3 hours, or up to overnight.
6. Make cinnamon sugar: Whisk 1 cup granulated sugar and 1 Tablespoon cinnamon in a small bowl until no lumps remain.

7. While dough is chilling, cut 10 squares of parchment paper, each about 4 inches square. This will make transferring donuts into hot oil much easier. Working on baking sheet, punch out as many rounds as you can with the donut cutter or 3¼ inch round cookie cutter. Dip cutter into bowl of flour before each cut. If you used the 3¼ inch round cookie cutter, you will need to use the 1¼" cutter to punch out center of each round. Place each donut on a 4-inch square of parchment paper.
8. Gather doughnut scraps, reserving holes, and gently re-roll without overworking dough; repeat until all dough has been used (you should have 10 doughnuts).
9. Set a wire rack inside a paper towel-lined rimmed baking sheet. Fit a large pot with deep-fry thermometer and pour in oil to a depth of 3". Heat over medium-high until thermometer registers 350°. Working in batches, fry doughnuts until deep golden brown, about 3 minutes per side. Transfer to prepared rack and let cool slightly. Fry doughnut holes until deep golden brown, about 2 minutes per side. Transfer to prepared rack and let cool slightly. Toss warm doughnuts and doughnut holes in cinnamon sugar.

Donuts are best served within a few hours of frying.