

Baked Apple Cider Donuts

Prep: 35 minutes • Cook: 12 minutes

Tender, cakey donuts infused with reduced apple cider, cinnamon, and brown sugar, then finished with a crackly cinnamon-sugar coating. Cozy fall flavors in an easy, baked treat.

Ingredients

- 1 1/2 cups apple cider (reduced to 1/2 cup)
- 2 cups all-purpose flour
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1/2 tablespoon ground cinnamon
- 1/4 cup unsalted butter (melted)
- 1 1/2 teaspoons vanilla extract
- 1/4 cup milk
- 1 large egg
- 6 tablespoons unsalted butter (melted (for coating))
- 3/4 cup granulated sugar (for coating)
- 1/2 tablespoon ground cinnamon (for coating)

Instructions

1. Pour apple cider into a small saucepan over medium heat and simmer until reduced to 1/2 cup, about 20 minutes; let cool for 10 minutes.
 2. In a large bowl, whisk together flour, brown sugar, granulated sugar, salt, ground cinnamon, and baking powder.
 3. In a medium bowl, whisk the cooled reduced cider, melted butter, vanilla extract, milk, and egg until combined.
 4. Add the wet ingredients to the dry ingredients and mix just until incorporated; do not overmix.
 5. Preheat oven to 350°F (175°C). Grease donut pan(s). Spoon or pipe batter into wells, filling about 2/3 full.
 6. Bake 12–13 minutes, until golden and a toothpick comes out clean or the donuts spring back when gently pressed.
 7. Cool in the pan for a few minutes, then transfer donuts to a wire rack.
 8. For the coating, melt 6 tablespoons butter in a shallow bowl; in a separate shallow bowl, mix granulated sugar and ground cinnamon.
 9. Dip warm donuts in melted butter, then roll in the cinnamon-sugar mixture to coat. Serve warm.
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Tags: Breakfast, Baked Donuts, Apple, Fall, Cinnamon Sugar, Easy

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