

Apple Cider Donut Muffins

Poetry & Pies

prep time: 25-30 minutes

bake time: 20-25 minutes

total time: 55 minutes

servings: 12-16 (depending if you use muffin liners)



Ingredients

for the muffins

- 1 $\frac{3}{4}$ cups (238g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$ teaspoon (3g) salt
- 1 tablespoon (8g) ground cinnamon
- $\frac{2}{3}$ cup (163g) unsweetened applesauce
- 1 $\frac{1}{2}$ cups (360g) apple cider (not apple juice)
- 1 tablespoon (13g) pure vanilla extract
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado, grape seed, or vegetable oil
- 4 tablespoons (56g) melted butter
- $\frac{1}{2}$ cup (100g) granulated sugar
- $\frac{1}{2}$ cup (100g) packed brown sugar (light or dark will work)
- 1 cup (about 120g) chopped fresh apples
- squeeze of lemon juice (to keep the apples from browning)

for the cinnamon sugar coating

- $\frac{1}{2}$ cup (100g) granulated sugar
- 1 tablespoon (8g) ground cinnamon
- extra apple cider, as needed

Instructions

1. Preheat your oven to 350F/175C. Prepare a [muffin/cupcake](#) pan by spraying with baking spray (or lightly greasing with butter and sprinkling with flour). Alternatively, you can line it with [muffin liners](#), but this will likely require a second pan (as you

cannot fill the liners as full as the bare pan) and you will only be able to coat the very tops of each muffin.

2. Reduce the apple cider by heating it over medium for 10-15 minutes, until it reduces to a little over $\frac{1}{2}$ cup in volume (or reduces to $\frac{1}{3}$ of its original volume). Set in the fridge to cool. While the cider reduces, you can work on the next two steps.
3. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
4. Peel, core, and chop 1 medium or 2 small apples. Make sure the dices are fairly small, about $\frac{1}{4}$ inch square. Otherwise, your muffins will fall apart. You should have about 1 cup in volume, but you can use a little more or a little less. Sprinkle with some lemon juice to prevent browning and set aside.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
6. Measure out $\frac{1}{3}$ cup of the cooled apple cider. Reserve the rest of the cider for coating the muffins. In a large bowl, whisk together the cider, applesauce, vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).

Note: if the cider is still a little warm, whisk everything else together then stream it in just as you do for the butter, whisking quickly to avoid scrambling the eggs. You can do this right before or right after adding the butter.

7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently by hand until fully combined. I try to mostly fold it in. (If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.) It should be somewhat lumpy and still have some dry spots, which will get stirred in during the next step.
9. Drain the apples and discard any extra juice. Fold the drained apples into the batter gently.

Note: don't try to peel and chop the apples at this step. You want them chopped before you start, because once you've mixed the wet and dry ingredients, you need

to work quickly to get the muffins in the oven so they don't become dense and chewy.

10. Pour batter into the prepared muffin pan, filling each hole about $\frac{3}{4}$ full. If you used liners, you'll likely end up with 14-16 muffins, as the liners cannot hold as much. Bake for 20-25 minutes, until golden on top and a toothpick inserted in a middle muffin comes out with some moist crumbs. Check early so it doesn't over bake. Let cool in pan 5-10 minutes.
11. While the muffins cool slightly, whisk the sugar and cinnamon for the coating in a small mixing bowl (large enough to place a muffin in and toss to coat).
12. When the muffins are cool enough to handle (but still fairly warm), brush each one with a little bit of the reserved reduced cider then immediately transfer to the bowl of sugar and toss to coat. Be sure to use a [pastry](#) or basting brush, do not dunk each muffin or it will become soggy. Set each coated muffin on a platter until ready to serve. If you run out of reduced cider, you can use plain cider to coat the muffins. If you used muffin liners, you will only brush the tops of each one and tip it into the cinnamon sugar before serving.

Enjoy with your morning coffee!

Store leftovers in an airtight container. They should last 3-5 days, if well-sealed.