

Baked Apple Cider Donuts

Poetry & Pies

prep time: 15-20 minutes

bake time: 9-11 minutes

total time: 31 minutes

servings: 10-12



Ingredients

for the donuts

- 1 ½ cups (204g) all-purpose flour, spooned and leveled
- 1 teaspoon (5g) baking powder
- ½ teaspoon (3g) salt
- 2 tablespoons (16g) [ground cinnamon](#)
- 1 to 1 ½ cups (230-345g) apple cider
- 1 large egg, room temperature
- ½ tablespoon (6g) [pure vanilla extract](#)
- 3 tablespoons (42g) melted unsalted butter
- ½ cup (100g) granulated sugar

for the cinnamon sugar coating

- ½ cup (113g) salted butter, melted (*add a pinch of salt if using unsalted butter*)
- ½ cup (100g) granulated sugar
- 1 tablespoon (8g) [ground cinnamon](#)

Instructions

1. Preheat your oven to 350F/175C. Grease 12 wells of your [donut pan\(s\)](#) lightly with butter or [baking spray](#).
1. Reduce the apple cider by heating it over medium for 10-15 minutes, until it reduces to ⅓ cup in volume (or reduces to ⅓ of its original volume). Set in the fridge to cool. While the cider reduces, you can work on the next step.

2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon in a small mixing bowl. Set aside.
4. In a large bowl, whisk together the cooled apple cider, vanilla, and egg until very well combined. If the cider is still pretty warm, slowly stream it in while whisking so the eggs don't scramble. Slowly stream in the melted butter while whisking quickly (again, to prevent scrambling the eggs).
5. Add the sugar to the wet ingredients and whisk for about 1 minute, until the sugar looks partially dissolved. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Add the flour mixture and stir or fold in gently with a rubber spatula until just combined. Don't worry if it's a little lumpy—that will bake out.
7. Spoon into your prepared donut pans. Fill until roughly level with the center hole thingy (I believe that's the technical term).
8. Bake for 9-11 minutes, until a toothpick inserted in one of the middle donuts comes out with some moist crumbs. Check early so they don't over bake—each oven is different. Let cool in pan for just a few minutes while you prep the coating.
9. While the donuts are baking and cooling, whisk together the sugar and cinnamon for the coating in a shallow, wide bowl (at least twice as wide in diameter as the donut—it makes coating them easier). Melt the butter, being sure it is still hot when you're ready to coat the donuts. *Optional: you can do this all **before** making and baking the donuts, so it is all prepped and ready to go when the donuts come out of the oven.*
10. Within a few minutes of removing from the oven (using tongs or a kebab stick to handle them, if needed), remove from pan and use a [pastry brush](#) to coat both sides with butter, getting the inside and outer edges on both sides.

11. *Immediately* place in the sugar bowl and toss to coat, using a spoon or your fingers to coat the sugar on the inside and outer edges. Be sure to coat well, as some will inevitably fall off.

Enjoy with your morning coffee!

These will last, loosely covered, 2-3 days. You can store these in an airtight container to make them last longer, but the cinnamon sugar coating will become a bit soft by the second day due to the moisture in the container.