

# Blueberry Applesauce Donuts

Poetry & Pies

**prep time:** 5-10 minutes

**bake time:** 9-11 minutes

**total time:** 21 minutes

**servings:** 10-12



## Ingredients

### for the donuts

- 1 ¼ cups (170g) all-purpose flour, spooned and leveled
- 1 teaspoon (5g) baking powder
- ½ teaspoon (3g) salt
- 1 teaspoon (3g) ground cinnamon
- ½ cup (122g) unsweetened applesauce
- 1 large egg, room temperature
- ½ tablespoon (6g) pure vanilla extract
- 3 tablespoons (42g) melted unsalted butter
- ½ cup (100g) granulated sugar
- ⅔ cup (about 100g) blueberries, washed and dried (choose smaller ones or halve larger ones)

### for the cinnamon sugar coating

- ½ cup (113g) unsalted butter, melted
- ½ cup (100g) granulated sugar
- 1 tablespoon (8g) ground cinnamon

## Instructions

1. If you need to rinse your blueberries, do so ahead of time and let them dry completely, so no extra liquid is added. I like to use organic and not bother rinsing them. Be sure to discard any stems or wrinkled blueberries.

2. Preheat your oven to 350F/175C. Grease 12 wells of your [donut pan\(s\)](#) lightly with butter or [baking spray](#).
3. First, make the donuts. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
4. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
5. In a large bowl, whisk together the applesauce, vanilla, and egg until very well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
6. 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.
7. Add the flour mixture and stir or fold in gently with a rubber spatula until mostly combined. It should be somewhat lumpy and still have some streaks of flour, which will get stirred in during the next step.
8. Gently fold in the blueberries. *(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.)*
9. Spoon into your prepared donut pans. Fill until roughly level with the center hole thingy (I believe that's the technical term).
10. Bake for 9-11 minutes, 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 at least 10-15 minutes.
11. While the donuts are 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.
12. Once the donuts are mostly cooled, use a [pastry brush](#) to coat both sides with butter, getting the inside and outer edges on both sides.

13. 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.*