

Apple Cider Donuts by Lynn's Recipes



Lynn demonstrates how to make easy baked Apple Cider Donuts. A great way to use delicious apple cider that is so prevalent this time of year. Great for breakfast or a quick snack. This recipe makes 12 donuts. From Tasty Kitchen.

Ingredients:

Donuts:

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup apple cider
- $\frac{1}{4}$ cup applesauce
- 2 eggs
- 1 teaspoon vanilla extract

Glaze:

- 1 Tablespoons apple cider
- 1-1/4 cups powdered sugar
- $\frac{1}{4}$ teaspoon ground allspice

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Topping:

- ¼ cup sugar
- 1 Tablespoon ground cinnamon

Preheat oven to 325°. Lightly spray 2 donut pans with cooking spray and set aside.

In a large mixing bowl, add flour, sugar, baking powder, baking soda, salt, nutmeg, allspice and cinnamon. Whisk together and then add apple cider, applesauce, eggs and vanilla extract. Mix until all well combined and smooth.

Pour batter into a large Ziploc bag, seal, removing as much air as possible, and snip off the corner. Pipe the batter into the prepared pans.

Bake donuts at 325° for 10 minutes, or until they spring back when touched.

Remove from the oven and cool slightly before removing from pan to a cooling rack.

To make the glaze, whisk together the apple cider, powdered sugar and allspice until completely smooth.

In a separate bowl, mix sugar and cinnamon.

Dip each donut into the glaze (top only) and then into the cinnamon/sugar mixture. Allow the glaze to harden on a cooling rack.

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