

Apple Cider Donuts

Recipe By *Meg Resnikoff*



Cooking and Prep:  40
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Growing up in Connecticut, apple picking was a rite of passage. The orchard we used to go to had the most amazing apple cider donuts in their store. This is a healthy twist on theirs (which were fried).

Ingredients (12)

Main ingredients

- 1 cup apple cider (reduced to 3/8 cup or 6 tablespoons)
- 1 cinnamon stick
- 5 tablespoons unsalted butter, melted
- 1/4 cup granulated sugar
- 1/4 cup light brown sugar
- 6 tablespoons buttermilk
- 1 egg

- 1 teaspoon **Gefen Vanilla Extract**
 - 1/2 teaspoon cinnamon
 - 1 and 3/4 cups all-purpose flour
 - 1 and 1/2 teaspoons **Haddar Baking Powder**
 - pinch of salt
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Start Cooking

Prepare the Donuts

1. Reduce the apple cider on a stove. Pour your apple cider and cinnamon stick to a saucepan. Bring to a boil then reduce heat and simmer for about 15 minutes.
2. In a bowl, add melted butter, sugar and brown sugar. Mix.
3. Add buttermilk and stir. Then add your egg and vanilla.
4. Sprinkle in the cinnamon and add your flour, then stir or whisk. Add your baking powder and salt.
5. Add your reduced apple cider. And stir.
6. Pour batter into your **non-stick donut pan**, making sure to wipe any excess from sides and hole. You can do this with a spoon OR by pouring the batter into a plastic bag and snipping the tip so that you can pipe the batter. Bake in 350 degree Fahrenheit oven for about 10–12 minutes (you can use a cake tester or toothpick to see if they're done, but don't overbake!).
7. Once the donuts are slightly cooled, remove from pan and dip in butter followed with a sprinkle of cinnamon sugar.

About

This recipe originally appeared on [WhatsUpMoms.com](https://www.whatsupmoms.com).