

A Recipe From *tiKido*

Baked Apple Cider Doughnuts

<https://tikkido.com/blog/apple-cider-doughnuts-recipe>

Ingredients:

- 1/4 cup vegetable oil
- 1 cup unsweetened applesauce
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg, beaten
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon nutmeg (I always use freshly grated nutmeg--it makes a huge difference!)
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 cups all purpose flour

Glaze Ingredients (Optional):

- 1 cup apple cider
- 1/2 cup sugar
- 1/2 teaspoon vanilla

Instructions:

1. Mix all dry ingredients together in a mixing bowl.
2. Add wet ingredients and stir to make a wet batter.
3. Place batter in the cavities of a mini doughnut baking pan.
4. Bake at 375 degrees Fahrenheit for 6-8 minutes, until a test skewer comes out clean.
5. Roll in cinnamon sugar once cooled, or add an optional apple cider glaze for even more apple flavor.
6. To make the glaze, boil the cup of apple cider for several minutes, until the volume reduces by half.
7. Add the half cup of sugar to the reduced apple cider, and cook one minute to dissolve the sugar.
8. Remove from heat and stir in the vanilla.
9. Dip the top of each donut in the apple glaze, and let soak in and dry for about an hour, then roll the donut in cinnamon sugar.

