

## BAKED APPLE CIDER DONUTS RECIPE

**Donut ingredients:** (adapted from [littlespicejar.com](http://littlespicejar.com))

- 2 cups apple cider
- 2 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 large egg
- 2 tablespoons salted butter, melted
- 2/3 cup light brown sugar
- 1/2 cup buttermilk (or 1/2 cup half and half, mixed with 1 tablespoon of white vinegar)
- 2 tablespoons [Cherchies® Apple Butter Spread](#)
- 1 teaspoon vanilla extract

### **For the cinnamon-sugar coating**

- 3 tablespoons butter, melted
- 1/2 cup granulated sugar
- 1 tablespoon cinnamon

### **Preparation**

1. Begin by simmering the apple cider in a small saucepan over medium heat for 15-20 minutes until it reduces down to about 1/2 cup. Pour the apple cider into a small bowl and refrigerate while you prepare the donut batter.



2. Preheat the oven to 350 degrees. Position a rack in the center of the oven. Spray a donut pan (we used a silicone donut pan from Wappa) with non-stick cooking spray and set aside.
3. In a large bowl, toss together the flour, baking powder, baking soda, cinnamon, cloves, and salt, set aside. In a medium bowl, combine the egg, melted butter, and brown sugar, whisk until smooth. Then, add in the Cherchies® Apple Butter Spread, vanilla, buttermilk, and concentrated apple cider.
4. Add the wet ingredients to the dry ingredients and whisk until combined.
5. Either pour the batter by the spoonful (about 3/4s of the way full) into the prepared donut pans (We used Wappa silicone donut pans) or add the batter to a large ziplock-type bag and snip off the end with a pair of kitchen scissors for a make-shift pastry bag. If you go this route, you will need to squeeze the batter into the donut pan. In either case, make sure to not overfill.
6. Bake donuts for 9-12 minutes or until done. Insert a toothpick into a donut and remove. The toothpick should come out clean.

For the cinnamon sugar coating:

1. In a medium bowl, combine the sugar and cinnamon together. Dip the tops of each donut into the melted butter then coat with the cinnamon-sugar mixture. Repeat with all the donuts. For best results, donuts should be eaten the same day but they can be stored for up to 2 days if tightly wrapped and kept at room temperature.

Enjoy!