

Apple Cider Donuts

BerMonths Bakes

Prep Time: 15 minutes

Bake Time: 15–18 minutes

Yield: About 12 donuts

*Warm spices. Real cider.
A taste of fall in every bite.*



Ingredients

For the donuts

- 1 box spice cake mix
- 1/2 cup unsweetened applesauce
- 1 cup apple cider
- 2 tablespoons apple butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Pinch of salt

For the cinnamon-sugar coating

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 2–3 tablespoons maple syrup, for brushing


*Simple ingredients.
Cozy results.*

Optional apple cider glaze

- 1/2 cup powdered sugar
- 1–2 tablespoons apple cider
- Splash of vanilla extract



FALL
SWEETER
TOGETHER

Instructions

1. Preheat the oven to 350°F. Lightly grease a donut pan with nonstick cooking spray.
2. In a large bowl, combine the spice cake mix, applesauce, apple cider, apple butter, vanilla, cinnamon, nutmeg and salt. Stir just until combined.
3. Transfer the batter to a piping bag or zip-top bag with one corner snipped off. Pipe the batter into the donut cavities, filling each approximately two-thirds full.
4. Bake for 15–18 minutes, or until the tops spring back when lightly touched.
5. Allow the donuts to cool in the pan for 5 minutes before transferring them to a wire rack.
6. Combine the granulated sugar and cinnamon in a shallow bowl.
7. While the donuts are still slightly warm, lightly brush each one with maple syrup and coat it in the cinnamon-sugar mixture.
8. To make the optional glaze, whisk together the powdered sugar, 1 tablespoon apple cider and a splash of vanilla. Add additional cider as needed until smooth.
9. Drizzle the glaze lightly over the cinnamon-sugar-coated donuts. Let it set for a few minutes before serving.



Tip: Add the apple cider to the glaze gradually so it doesn't become too thin.

