

Apple Cider Donuts

Baked apple cider donuts with warm spices and cinnamon sugar coating. These tender fall treats use reduced apple cider for intense flavor.

20 min

PREP

30 min

COOK

50 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Apple Cider Donuts

Ingredients

- 2 cup flour
- 2 tbsp unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 egg
- 1 cup buttermilk
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Reduce the apple cider**

Pour 2 cups apple cider into a medium saucepan and bring to a boil over medium-high heat. Reduce heat to medium and simmer for 15-20 minutes, stirring occasionally, until the cider reduces to about 1/2 cup and becomes syrupy. Set aside to cool completely.
- 2 Prepare for baking**

Preheat oven to 350°F (175°C). Generously grease a 12-cup donut pan with cooking spray or butter, making sure to coat all grooves.
- 3 Mix dry ingredients**

Whisk together 2 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, 1 teaspoon ground nutmeg, and 1 teaspoon salt in a large bowl until evenly combined.
- 4 Combine wet ingredients**

In a separate bowl, whisk together the cooled reduced apple cider, 2 tablespoons melted butter, 1 cup granulated sugar, 1 large egg, 1 cup buttermilk, and 1 teaspoon vanilla extract until smooth and well combined.
- 5** Pour the wet ingredients into the bowl with the dry ingredients. Gently fold together with a rubber spatula just until the flour disappears, leaving the batter slightly lumpy - do not overmix.

6 **Fill and bake donuts**

Transfer the batter to a piping bag or large zip-top bag with one corner snipped off. Pipe the batter into each donut cavity, filling them about 3/4 full.

7 Bake for 10-12 minutes until the tops spring back when lightly touched and a toothpick inserted into the thickest part comes out clean. Cool in the pan for 5 minutes.

8 **Make cinnamon sugar coating**

While donuts cool, combine 1 cup granulated sugar and 1 teaspoon ground cinnamon in a shallow dish, whisking until evenly mixed.

9 **Coat and serve**

Turn warm donuts out of the pan onto a wire rack. Brush each donut all over with 2 tablespoons melted butter, then immediately roll in the cinnamon sugar mixture until completely coated. Serve warm or at room temperature.

Tips

Use fresh, unfiltered apple cider for the most authentic flavor and deeper apple taste in your donuts.

Don't skip reducing the cider - this step concentrates the flavor and prevents the batter from becoming too thin.

Mix the batter just until combined to avoid tough, dense donuts. A few lumps are better than overmixing.

Fill donut cavities only 3/4 full to prevent overflow and ensure even baking with proper donut shape.

Test doneness by gently pressing the tops - they should spring back when fully baked at 10-12 minutes.

Coat donuts while still warm for the best cinnamon sugar adhesion and maximum flavor impact.

Store leftover donuts in an airtight container at room temperature for up to 2 days for optimal freshness.

Freeze baked donuts for up to 3 months and reheat in a 350°F oven for 5 minutes to refresh.