

Baked Apple Cider Donuts with Cinnamon Sugar

Ingredients

Batter

All-purpose flour — 300 g | 2 1/2 cups
Baking powder — 8 g | 2 tsp
Baking soda — 2 g | 1/2 tsp
Fine salt — 4 g | 3/4 tsp
Ground cinnamon — 6 g | 2 tsp
Ground nutmeg — 1 g | 1/4 tsp
Ground allspice — 0.5 g | 1/8 tsp
Granulated sugar — 180 g | 1 cup
Light brown sugar — 80 g | 1/3 cup, packed
Neutral oil — 120 g | 1/2 cup
Unsalted butter, melted & cooled — 60 g | 1/4 cup
Plain yogurt or sour cream — 150 g | 2/3 cup
Eggs (room temp) — 3 large (≈150 g)
Vanilla extract — 6 g | 1 1/2 tsp
Reduced apple cider (from 500 g) — 250 g | 1 cup

Cinnamon Sugar Coating

Unsalted butter, melted — 40 g | 3 tbsp
Granulated sugar — 120 g | 1/2 cup
Ground cinnamon — 6 g | 2 tsp

Optional Glaze

Powdered sugar — 120 g | 1 cup
Apple cider (unreduced), to thin — 15–25 g | 1–2 tbsp

Instructions

1. Simmer 500 g apple cider until syrupy and weighing 250 g. Cool completely.
2. Heat oven to 175°C (350°F). Grease pan thoroughly, coating all crevices.
3. Mix flour, baking powder, baking soda, salt, cinnamon, nutmeg, allspice, granulated sugar, and brown sugar in a large bowl.
4. Whisk oil, melted butter, yogurt or sour cream, eggs, vanilla, and cooled reduced cider in a second bowl until smooth.
5. Stir wet into dry just until no dry spots remain. Scrape into pan and tap 2–3 times to release bubbles.
6. Bake at 175°C (350°F) until set. Full-size ring: 40–50 mins · Mini fluted: 18–24 mins · Donut pan: 10–14 mins. Check early; edges should look set and skewer has moist crumbs.
7. Cool 10–15 mins in pan. Invert onto rack. Brush or dip warm pieces in melted butter and coat with cinnamon sugar. Or cool and drizzle with glaze.

Note & Storage

- Reducing cider builds rich apple flavor. Don't skip this step.
- Oil keeps crumb tender; yogurt or sour cream adds moisture.
- For donut pans, dip each piece in melted butter before rolling in sugar.
- Store in an airtight container at room temp up to 2 days or refrigerate 4 days.
- Freeze (uncoated) up to 2 months. Thaw and coat after reheating.