

Baked Apple Cider Donuts

Ingredients

Donuts

- Oil for brushing
- 1¼ cups (300 mL) all-purpose flour
- ¼ cup (50 mL) granulated sugar
- 2 tsp (10 mL) apple pie spice
- ½ tsp (2 mL) baking soda
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) apple sauce
- ½ cup (125 mL) frozen apple juice concentrate, thawed
- 1 egg
- 2 tbsp (30 mL) canola oil

Spiced Sugar

- ¼ cup (50 mL) granulated sugar
- 1 tsp (5 mL) apple pie spice

Directions

1. Preheat the oven to 350°F (180°C). Brush the Donut Pan with oil.
2. For the donuts, combine the flour, sugar, spice, baking soda, and salt in a medium bowl. Add the remaining ingredients and whisk until just combined.
3. Place the Large Round Tip on the large Decorating Bag. Fill the bag with dough and pipe around each well until it's about ¾ full. Bake for 8–10 minutes, or until the donuts spring back when lightly pressed. Remove from the oven to a Stackable Cooling Rack. Let the donuts cool in the pan for 5 minutes before releasing.
4. Meanwhile, combine the sugar and spice in small resealable bag. Add several warm donuts to the bag and toss to coat. Repeat with the remaining donuts.



Yield:

- 12 servings

Nutrients per serving:

U.S. [nutrients](#) per serving (1 donut):
[Calories](#) 130, Total Fat 3 g, Saturated Fat 0 g, [Cholesterol](#) 15 mg, Sodium 110 mg, Carbohydrate 25 g, Fiber 1 g, Sugars 14 g, Protein 2 g

Cook's Tips:

You can substitute apple juice for apple juice concentrate. Add 1 cup (250 mL) of apple juice to a small saucepan. Bring it to a boil and simmer for 9–11 minutes, stirring occasionally, until the liquid reduces to ½ cup (125 mL).

Make your own apple pie spice mix by combining 1 tbsp (15 mL) of ground cinnamon, ¾ tsp (4 mL) of ground allspice, ½ tsp (2 mL) of ground nutmeg, and ½ tsp (2 mL) of ground ginger.