

BAKED APPLE CIDER DOUGHNUTS WITH SEA SALT CARAMEL GLAZE

INGREDIENTS

for the donuts

2 cups all-purpose flour
1 1/2 teaspoon baking powder
1 1/2 teaspoon baking soda
1/2 teaspoon salt
2 teaspoon ground cinnamon
1/2 teaspoon grated nutmeg
1 large egg, lightly beaten
2/3 cup packed brown sugar
1/2 cup apple butter
1/3 cup pure maple syrup
1/3 cup apple cider
1/3 cup plain yogurt

for the glaze

4 tablespoons caramel sauce (store bought ice cream topping is fine here)
1/4 teaspoon sea salt
1 cup confectioners sugar
1-3 tablespoon apple cider (if too thick for dipping)

DIRECTIONS

Preheat oven to 375F. Spray holes of a doughnut pan liberally with baking spray.

In a mixing bowl, whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg; set aside. In another bowl, whisk together egg, brown sugar, apple butter, maple syrup, cider, yogurt and vegetable oil. Add dry ingredients to the wet ingredients and stir just until moistened. Fill each cavity of prepared pan about halfway.

Bake for 12 to 15 minutes or until the tops spring back when touched lightly. Let cool for 5 minutes in the pan and then turn onto a cooling rack.

To glaze and coat, combine caramel sauce, sea salt and confectioners sugar in a bowl until completely mixed and no clumps of sugar remain. It should be a fairly thin consistency, so if it is too thick for dipping, add apple cider, 1 tablespoon at a time. Dip each donut in the glaze and then place on a cooling rack. Let cool the rest of the way. Enjoy immediately.