

Bosch x Kitchen Stories Baked Apple Cider Donuts Recipe

Servings: 6

Difficulty: Medium

Preparation: 35 min.

Baking: 10 min.

Resting: 5 min.

Ingredients:

- ⅓ cup apple cider
- 4 tbsp unsalted butter
- ¼ cup vegetable oil
- ½ cup sugar
- ⅓ cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2⅔ cups flour
- 1 pinch salt
- 1½ tsp baking powder
- ¾ cup fresh whole milk
- 1½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ⅛ tsp ground cloves
- ½ cup unsalted butter (melted)

Utensils:

Oven, Large bowl, Hand mixer with beaters, bowl, whisk, doughnut baking pan, ladle, wire rack

Directions

1. Preheat the oven to 220°C/425°F. Add butter, vegetable oil, sugar, and brown sugar to the bowl of a hand mixer with the paddle attachment and mix until light and fluffy, about 5 min. Add the eggs one at a time, mixing well after each addition. Add vanilla extract and mix well.
2. Mix the flour, salt, baking powder and spices (ground cinnamon, nutmeg and cloves) together in a separate bowl. Add half of the flour mixture to the dough and mix to combine. Add half of the milk to the dough and mix to combine. Repeat until the flour mixture and milk are used up, then add the apple cider and mix briefly, just to combine.
3. Use a spoon to drop spoonfuls of batter into a greased doughnut pan. Smooth the tops, leaving about 1/4-inch at the top of each well. Bake for about 10 min., then let cool for at least 5 min. before inverting the pan and gently tapping out the doughnuts onto a cooling rack.
4. Place the melted butter in a wide, but shallow, dish, then mix the remaining sugar and ground cinnamon in another wide, shallow dish. Gently dip each donut on both sides into the butter, then into the cinnamon sugar to coat. Transfer back to the cooling rack and serve. Enjoy!

