



Fall Fest! Apple Cider Donuts with Caramel Apple Sauce



1,5h



2 Servings

Leaves are falling, the air is getting crisp and cool, sweaters are emerging from closets...and autumnal treats have never tasted better. Skip the crowds and celebrate the season at home with a Dinnerly Fall Festival! Toss apple cider-flavored donuts in cinnamon sugar, then dunk them right into a caramel apple sauce. We've got you covered! (2p-plan makes 6 donuts; 4p-plan makes 12—nutrition reflects 1 donut)

WHAT WE SEND

- 5 oz all-purpose flour ³
- ¼ oz baking powder
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 5½ oz apple juice
- 2 oz dark brown sugar

WHAT YOU NEED

- 9 Tbsp unsalted butter, softened ²
- kosher salt
- 1 large egg ¹
- vanilla

TOOLS

- 6-cup donut (or muffin) tin
- stand or hand-held electric mixer
- small skillet

COOKING TIP

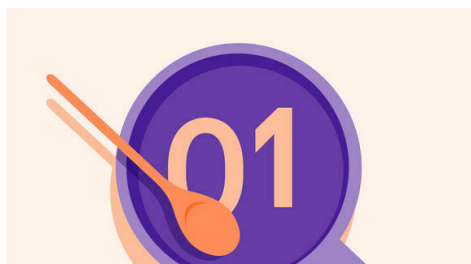
Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

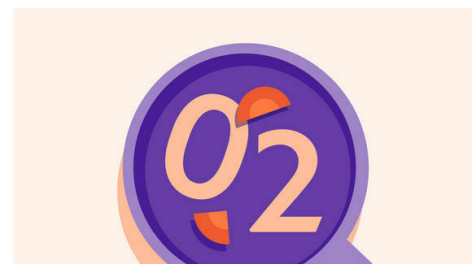
Calories 440kcal, Fat 28g, Carbs 47g, Protein 3g



1. Prep equipment & batter

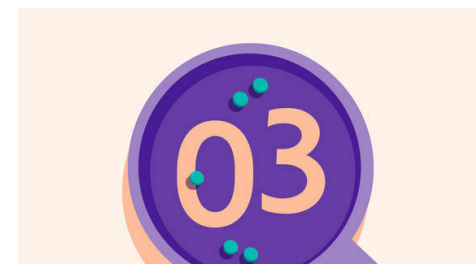
Preheat oven to 350°F with a rack in the center. Lightly grease a donut tin (Don't have one? See step 6!).

In a medium bowl, whisk to combine **¾ cup flour**, **½ teaspoon each of baking powder and cinnamon**, and **¼ teaspoon salt**.



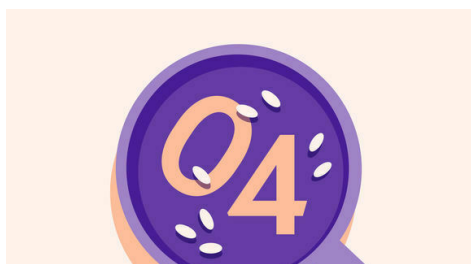
2. Make batter

Using a stand mixer or a handheld electric mixer, beat **5 tablespoons softened butter** with **½ cup granulated sugar** until pale and fluffy, 3–4 minutes. Add **1 large egg** and mix to combine, scraping down sides of bowl as you go. While mixing, add **½ teaspoon vanilla** and **¼ cup apple juice** (batter may look lumpy). Slowly add **flour mixture** until just combined (do not over mix).



3. Bake donuts

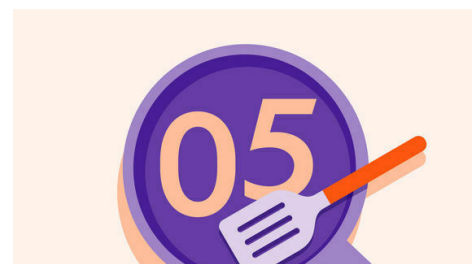
Fill **greased tin** halfway with **batter** and transfer to center oven rack. Bake until firm to the touch, browned around the edges, and a toothpick inserted in the center comes out clean, 18–20 minutes.



4. Make toppings

While **donuts** bake, in a medium bowl, stir to combine **remaining granulated sugar** with **¼–½ teaspoon cinnamon**.

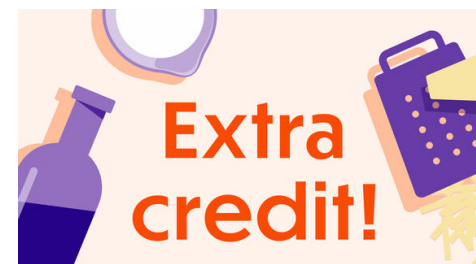
In a small skillet, melt **all of the brown sugar**, **3 tablespoons apple juice**, **4 tablespoons butter**, and **¼ teaspoon salt**. Bring to a simmer and cook over medium heat until slightly thickened and sugar is dissolved, 1–2 minutes. Set aside to cool and thicken.



5. Finish & serve

Once **donuts** are baked, immediately transfer to bowl with **cinnamon sugar** and toss to coat.

Serve **apple cider donuts** alongside **caramel apple sauce** for dipping. Enjoy!



6. Make muffins!

If you don't have a donut tin at home, no worries! Make apple cider muffins instead. Simply fill a regular cupcake or muffin tin halfway with batter, and continue with same instructions.