

MARLEY SPOON



Apple Cider Donuts

with Candied Spiced Nuts



40-50min



2 Servings

Nothing ushers in Fall like apple donuts! Apple juice, cinnamon, cloves and nutmeg flavor the simple batter and bring sweet, spiced notes to the tender crumb. Almonds and pecans cook in brown sugar, apple juice and warm spices to create the delightfully sticky crunch of candied nuts. These donuts and candied nuts are sure to hit the spot! (2p-plan serves 6; 4p-plan serves 12— nutrition reflects 1 donut and 1 portion of nuts)

What we send

- 5 oz all-purpose flour ⁴
- ¼ oz baking powder
- ¼ oz warm spice blend
- 5 oz granulated sugar
- 5½ oz apple juice
- 3 (1 oz) pecans ³
- 2 (1 oz) roasted almonds ³
- 2 (1 oz) walnuts ³
- 2 (2 oz) dark brown sugar

What you need

- 5 Tbsp softened butter (plus more for greasing) ²
- kosher salt
- 1 egg ¹
- vanilla extract

Tools

- donut pan
- stand or hand-held electric mixer
- large nonstick skillet
- parchment paper
- rimmed baking sheet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 32g, Carbs 54g, Protein 8g



1. Prep equipment & batter

Preheat oven to 350°F with a rack in the center. Lightly **grease** a donut pan.

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



4. Candy nuts

In a large nonstick skillet over medium heat, add **all of the nuts, ⅔ cup packed brown sugar**, and **3 tablespoons apple juice**. Cook, stirring, until nuts are candied and dry, 8-12 minutes (sugar will melt but will slowly crystallize in the last few minutes of cooking). Transfer to a parchment-lined baking sheet; toss with **½ teaspoon each of salt and warm spice**. Let cool in an even layer.



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 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).



5. Coat donuts

While **donuts** bake, in a medium bowl, stir to combine **remaining granulated sugar** with **¼-½ teaspoon warm spice blend**.

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



3. Bake donuts

Divide **batter** evenly among a 6-donut pan. Bake on center oven rack until firm to the touch, browned around the edges, and a toothpick inserted in the center comes out clean, 18-20 minutes.



6. Serve

Transfer **nuts** to a serving bowl and serve alongside **donuts**. Enjoy!