

## Apple Cider Baked Doughnuts

with Spiced Nut Mix



40-50min



2 Servings

### What we send

- 5 oz granulated sugar
- ¼ oz warm spice blend
- ¼ oz baking powder
- 6¾ oz apple juice
- 3 oz pecans <sup>15</sup>
- 2 oz salted almonds <sup>15</sup>
- 2 oz walnuts <sup>15</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 2 (2 oz) dark brown sugar

### What you need

- ½ teaspoon vanilla extract
- kosher salt
- 5 tablespoons softened butter <sup>7</sup>
- 1 egg <sup>3</sup>

### Tools

- donut tray
- rimmed baking sheet
- hand-held electric mixer
- large nonstick skillet

### Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep equipment & batter

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

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, combine all the nuts, 3 tablespoons apple cider, and all of the brown sugar. Cook, stirring, until nuts are candied and dry, 8-12 minutes (sugar will melt but will slowly crystalize in the last few minutes of cooking). Transfer to a parchment lined baking sheet and toss with ½ teaspoon each of salt and warm spice blend. 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 large egg** and mix to combine, scraping down sides of bowl as you go. While mixing, add **½ teaspoon vanilla** and **¼ cup apple cider** (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

Working in batches if necessary, fill donuts half way with batter; 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 and edges just start to brown, 18-20 minutes.

## 6. Serve

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