

## APPLE CIDER DONUTS WITH HONEY GLAZE AND CINNAMON-SUGAR

### INGREDIENTS

for the donuts

2 cup 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  
3 tablespoons vegetable oil  
approximately 3 tablespoons sugar for baking pans

for the glaze and sugar coating

4 tablespoons honey  
2 tablespoons apple cider  
4 tablespoons granulated sugar  
1 tablespoon ground cinnamon

### INGREDIENTS

Preheat oven to 375F. Brush cavities of a donut pan with vegetable oil and sprinkle with sugar.

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 at for 10 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 honey and apple cider in a bowl and microwave on high for 30 seconds. In another bowl, combine sugar and cinnamon. Dip each donut in the glaze and then in the sugar coating. Let cool the rest of the way