

# APPLE CIDER CAKE DOUGHNUTS



Makes 15 doughnuts

*These doughnuts are a hit every year at our annual Homestead Heritage Craft and Children's Fair.*

3 eggs	1 pkg HOMESTEAD APPLE CIDER CAKE
5 T butter	Doughnut Mix
3/4 cup milk	1 cup apple cider*
1 t vanilla	

- ❖ Boil apple cider in small saucepan until reduced to 1/4 cup; this will take about 8-10 minutes. Cool.
- ❖ Beat butter until creamy; slowly add reduced apple cider and beat until fluffy.
- ❖ Add 1 egg at a time; beat until smooth. Add vanilla; mix. Add dry doughnut mix and milk and mix well.
- ❖ Cover and let sit in refrigerator for 1-2 hours. (Dough will be very sticky.)
- ❖ Transfer dough to floured board and pat to 1/2-inch thickness. Cut with 2 1/2" to 3" doughnut cutter. Reserve doughnut holes. Reroll and cut scraps.
- ❖ Add enough oil to fill a deep pan 3" deep. Heat oil to 375°. Fry several doughnuts at a time, turning once or twice until browned and cooked through. This takes 2-3 minutes. Remove with slotted spoon and let drain on paper towels.

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Optional Topping: *Mix 1 cup fructose and 1 T cinnamon. Sprinkle over warm doughnuts.*