



Apple Cider Doughnut Cake

Apple Cider Doughnut Cake or Cupcakes

PREP: 15min COOK: 45min

FOR THE CAKE:

- 1 Box Yellow Cake Mix. I use **Betty Crocker Super Moist**
- 1 Cup Apple Cider, room Temperature. NOT apple juice, you really need cider for this.
- ½ Cup Applesauce. I use **a non-chunky cinnamon spiced one**
- 3 Large Eggs
- ¼ Teaspoon of Cinnamon
- 2 Tablespoons Brown Sugar
- 1 Tablespoon Vanilla Extract

FOR THE CINNAMON SUGAR TOPPING

- 2 Tablespoons Cinnamon, more-or-less depending on preference
- ¼ Cup of Sugar
- ¼ Cup of Melted Butter

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. In a large mixing bowl, beat the cake mix, apple cider, apple sauce, and eggs. Add in the ¼ teaspoon of cinnamon, 2 tablespoons of brown sugar and vanilla extract. Mix until **JUST INCORPERATED**, don't over mix. Over-mixing = tough cake.
3. Pour batter into a well greased and floured Bundt pan, you can use pan spray for this to make it easy. This also works with pound cake loaf pans and cupcake tins.
4. Place pan on center rack, in center of over and bake form 40-45 min, or until an inserted toothpick pulls clean. Remove from heat and cool for about 20 min or so.
5. Once cooled, brush cake with melted butter and let cake absorb it just for a min, then generously dust with Cinnamon Sugar Topping. You can reapply more of the mix if needed.

OPTIONS

1. For cupcakes, follow all the same procedures except load into cupcake tins, filled ¾ to the top and bake for 15-20 min, until a toothpick pulls clean.
2. For frosting, use store bought whipped white or vanilla icing and top with turbinado sugar for a little crunch.

