

# Apple Cider Doughnuts

## ingredients:

### DOUGH:

2 eggs  
4 tablespoons boiled cider  
1/2 cup milk  
1/2 cup sugar  
4 teaspoons yeast  
3 1/4 cups flour  
3/4 teaspoon salt  
1/4 teaspoon cloves  
1/4 teaspoon ginger  
1/2 teaspoon allspice

### SUGAR COATING:

3/4 cup white sugar  
1 teaspoon cinnamon

## instructions:

1. Combine all dough ingredients in stand mixer or bread machine on the dough cycle. If dough is too wet to form ball, add more flour a bit at a time.  
Knead until smooth or allow bread machine to complete its cycle.
2. (Skip this step if using bread machine, it will do this for you.) Turn dough out into oiled bowl and cover. Allow to rise in a warm place one hour or until doubled in bulk.
3. Stretch dough into approximately 10 x 12 rectangle. Cover and allow to rest 10 minutes
4. Flour work surface and rolling pin. Roll dough out into rectangle about 1/2 inch thick.
5. Using donut cutter or two round biscuit cutters, cut into doughnut shape. Cut as close together as possible to avoid wasting dough.
6. Place on parchment paper squares, cover, and let rise at least 60 minutes, until very puffy.
7. Heat oil to 330-340 degrees and fry 2 minutes per side. Drain and coat in cinnamon sugar

## notes:

Can also be topped with glaze of 1 tablespoon boiled apple cider, 1 cup powdered sugar, and dash of milk  
Best eaten the day they are made

