



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Apple Cider Doughnuts (slightly adapted from The Hearth Restaurant via Smitten Kitchen)

Makes 18 doughnuts and 18 doughnut holes

Despite generally being anti-shortening, I tried it for frying this time. However, I wasn't happy with it; it started smoking well before it reached proper frying temperature. The doughnuts also seemed to absorb more fat than usual.

1 cup apple cider
3½ cups (16.8 ounces) flour, plus additional for the work surface
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon ground cinnamon
½ teaspoon salt
⅛ teaspoon ground nutmeg
4 tablespoons (½ stick) butter, at room temperature
1 cup (7 ounces) granulated sugar
2 large eggs
½ cup buttermilk
Vegetable oil or shortening for frying
Topping (optional): ½ cup granulated sugar + 2 teaspoons cinnamon

1. In a small saucepan over medium heat, bring the apple cider to a simmer. Reduce the heat and simmer, uncovered, until reduced to ¼ cup, about 20 minutes. Set aside to cool. Meanwhile, combine the flour, baking powder, baking soda, cinnamon, salt and nutmeg.
2. Using an electric mixer on medium speed (with the paddle attachment, if using a standing mixer), beat the butter and granulated sugar until smooth, 1-2 minutes. Add the eggs, one at a time; continue to beat until the eggs are completely incorporated. Reduce the speed to low and gradually add half of the reduced apple cider and buttermilk, then all of the dry ingredients, then the remaining liquid ingredients, mixing just until combined.
3. Flour two sheets of parchment or wax paper; turn the dough out onto one floured sheet and cover with the second sheet. Roll the dough out to a thickness of ½-inch. Transfer the dough to the freezer until it is slightly hardened, about 20 minutes.
4. Using a floured 3-inch or 3½-inch doughnut cutter (or a round cutter plus a 1-inch round cutter or backside of a piping tip), cut out rings of dough. Place the cut doughnuts and doughnut holes onto one sheet of floured wax paper. Re-roll the scraps of dough, incorporating as little flour as possible. Refrigerate the doughnuts for 20 to 30 minutes.
5. Add oil or shortening to a deep-sided pan to measure a depth of about 3 inches. Heat over medium heat until the oil reaches 350°F. Place a wire rack over a baking sheet.
6. Carefully add three doughnuts and three holes to the oil; fry until golden brown, about 60 seconds. Flip the doughnuts and fry until the other side is golden, 30 to 60 seconds. Drain on the rack for one minute. Dip the top of the warm doughnuts into the cinnamon sugar mixture (if using) and serve immediately.