MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

apple cider donut

+1 1/2 cup apple cider, reduced to approx. 1/2 cup
+1/2 cup **MicroDried® Apple Fragments**
+2 cups all-purpose flour
+1 tsp baking soda
+3/4 tsp baking powder
+1/4 tsp salt
+2 tsp cinnamon
+1/2 tsp ground cloves
+1/4 tsp ground nutmeg
+2 Tbsp neutral oil
+1/2 cup dark brown sugar
+1/2 cup granulated sugar
+1/2 cup whole milk, room temp
+1 large egg, room temp
+2 tsp vanilla extract

featured product
MicroDried® Apple Fragments

1) To reduce the cider: Add cider to a small saucepan on medium-low heat until reduced to approx. ½ cup, stirring occasionally. This will take about 15-20 minutes. Once cider has reduced, add ½ cup of **MicroDried® Apple Fragments**. Set aside and let cool to room temperature.

2) Preheat oven to 350°F.

3) Spray a standard sized donut pan with non-stick spray.

4) Add flour, baking soda, baking powder, salt, and spices to a large bowl and stir to combine.

5) Add oil, egg, brown and granulated sugar, milk, and vanilla to a separate bowl and stir to combine.

6) Pour in dry ingredients and cider/apple fragment mixture. Gently stir until all ingredients are thoroughly combined.

7) Spoon batter into donut pan. Bake for 10 minutes, or until tops are golden brown. Set aside and let cool.

Optional: Coat the donuts in a cinnamon sugar mixture. Add ½ of the granulated sugar and 1 tablespoon of cinnamon to a shallow bowl. Melt ½ cup of butter in a separate bowl and let cool slightly. Dunk both sides of the donut in melted butter, and then each side in the cinnamon sugar mixture.

Store in an airtight container at room temperature for up to five days.

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