

Apple Recipes

Apple Cider Doughnut Bundt Cake

3 cups all-purpose flour
1½ tsp baking powder
½ tsp baking soda
½ tsp salt
1 tsp cinnamon
½ tsp nutmeg
¾ cup granulated sugar
¾ light brown sugar, packed
1 cup apple cider
¾ cup vegetable oil
¾ cup unsweetened applesauce
2 tsp pure vanilla
3 large eggs

Topping:

¼ cup granulated sugar
½ tsp cinnamon
2 Tbsp butter, melted

Preheat oven to 350°F. Generously grease and flour a 12-cup Bundt pan.

In a large bowl, combine the flour, baking powder, baking soda, salt, cinnamon and nutmeg. In a separate bowl, combine sugars, cider, oil, applesauce, vanilla and eggs mixing until well blended. Add to the dry ingredients and whisk until combined. Pour batter into the prepared pan. Bake until toothpick inserted into the center comes out clean, about 45-50 minutes. Transfer pan to a wire rack and let cool for 15minutes.

Combine topping sugar and cinnamon. Invert the warm cake back onto the rack. Brush with melted butter and generously sprinkle the cinnamon sugar over the cake. Cool and serve.