

BAKED APPLE DONUTS



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program Online

Location:

Filled with the autumn flavours of apple and cinnamon, these donuts are guaranteed to be a crowd pleaser!

Ingredients

- 2 large eggs
- ½ cup (125 mL) buttermilk
- ½ cup (125 mL) applesauce
- 2 tsp (10 mL) vanilla extract
- 1 tbsp (15 mL) oil (canola or sunflower)
- 2 cups (500 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- ½ cup (125 mL) sugar
- 1 tsp (5 mL) cinnamon
- 1 tsp (5 mL) salt

Topping

- ½ cup (125 mL) butter, melted
- ½ cup (125 mL) sugar
- 1 tsp (5 mL) cinnamon

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Preparation

1. Preheat oven to 325°F (160°C). Generously coat a donut pan with non-stick cooking spray.
2. In a large mixing bowl beat the eggs, buttermilk, applesauce, vanilla extract, and oil until well combined.
3. In a separate bowl; mix the flour, baking powder, sugar, cinnamon and salt.
4. Add the dry ingredients to the buttermilk mixture and mix until just combined.
5. Divide the batter evenly in a greased donut pan.
6. Bake in the oven for eight to 10 minutes or until firm to the touch.
7. Transfer to a wire rack and let cool.
8. Meanwhile, melt the butter in a small bowl. -In a separate bowl, mix the sugar and cinnamon together.
9. Quickly dip a cooled donut in the melted butter, or alternately coat each one with butter using a pastry brush. Dip each donut in the sugar mixture to coat.
10. Serve and enjoy!

Yields: 12 donuts or 36 mini donuts. Reduce baking time to seven to eight minutes if making the mini donuts.