

Apple Cider Doughnuts

-snagged from Deb @ Smitten Kitchen who adapted it from Lauren Dawson at Hearth Restaurant, NY

Makes 18 doughnuts + consequently, 18 doughnut holes (for a 3-inch cutter, anyway. I have no idea what size mine and Lori's were, nor do I know how many doughnuts we ended up with. Lots of help I am, right?! We DID send oodles home with our guests and my kids took them for lunches -and their friends' lunches!—nearly all week.)

- 1 cup of apple cider, reduced to about $\frac{1}{4}$ cup, over medium or medium-low heat, 20-30 minutes, cooled
- 3 $\frac{1}{2}$ cups flour, plus additional for the work surface
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground nutmeg
- 4 Tablespoons ($\frac{1}{2}$ stick or 2 ounces) butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- $\frac{1}{2}$ cup buttermilk
- Vegetable oil or shortening for frying
- Toppings: Glaze (1 cup confectioner's sugar + 2 Tablespoons apple cider) and/or Cinnamon Sugar (1 cup granulated sugar + 1 $\frac{1}{2}$ Tablespoons cinnamon)

Combine the flour, baking powder and soda, cinnamon, salt and nutmeg. Set aside.

In a mixing bowl, beat the butter and granulated sugar on medium speed until the mixture is smooth. Add the eggs, one at a time, and continue to beat until the eggs are incorporated. Use a spatula to scrape down the sides of the bowl occasionally. Reduce the speed to low and gradually add the reduced apple cider and buttermilk, mixing just until combined. Add the flour mixture and continue to mix carefully until the dough comes together.

Line two baking sheets with parchment paper and sprinkle with flour. Turn the dough onto one of the sheets and sprinkle the top with flour. Flatten the dough with your hands until it is about $\frac{1}{2}$ -inch thick. Use more flour if needed. Put the baking sheet in the freezer until it is slightly hardened, about 20 minutes. Remove the dough from the freezer, and cut doughnuts, using a 3-inch or 3 $\frac{1}{2}$ -inch doughnut cutter. Re-roll excess dough and cut more doughnuts. Refrigerate the cut doughnuts for 20-30 minutes.

- If you are using the stove, add enough oil or shortening to a deep-sided pot to measure about 3 inches. Attach a candy thermometer and heat over medium heat until the oil reaches 350°F.
- If you are using a deep-fat fryer, follow the instructions on the appliance.

Make your toppings while your doughnuts are in the fridge.

Carefully add a few doughnuts to the hot oil, being careful not to crowd the pot. Fry till golden brown, about 60 seconds. Drain on paper towels and allow to slightly cool. Dip the top of the warm doughnuts into the glaze or the cinnamon sugar and serve right away.