

# CIDER DOUGHNUTS

MAKES 36 DOUGHNUTS

When I wake up in the morning, I usually have little time to think about breakfast. Anyone who works in a restaurant can tell you that you get very little sleep from the time you get home to the time you have to be back at work. Breakfast is often just a cup of coffee. However, I do make these doughnuts on special occasions for breakfast, and for dessert as well. **SPECIAL EQUIPMENT:** deep-frying thermometer or a deep fryer; doughnut cutter or two round cutters, one about 2<sup>1</sup>/<sub>4</sub> inches in diameter and the other about 1<sup>1</sup>/<sub>4</sub> inches; spider for turning

1<sup>1</sup>/<sub>2</sub> cups packed light brown sugar

1 teaspoon ground cinnamon, plus 2 tablespoons for dusting

1 teaspoon grated nutmeg

1/2 teaspoon ground allspice

1/2 teaspoon kosher salt

1/2 pound + 4 tablespoons unsalted butter, at room temperature

5 large eggs

2<sup>1</sup>/<sub>2</sub> cups apple cider

11 cups all-purpose flour

5 teaspoons baking powder

1 teaspoon baking soda

Vegetable oil, for deep-frying

1 cup granulated sugar

In a stand mixer fitted with the paddle attachment, beat together the brown sugar, 1 teaspoon of the cinnamon, the nutmeg, allspice, and salt on medium speed. Add the butter a bit at a time and beat until well incorporated. Reduce the speed to

low and add the eggs one at a time, beating well after each addition. Beat in the cider.

In a large bowl, whisk together the flour, baking powder, and baking soda. Slowly add the flour mixture to the batter, beating until the mixture comes together; you will end up with a moist dough.

Line an 11 x 17-inch rimmed baking sheet with parchment paper. Scrape the dough onto the sheet. Top with another sheet of parchment paper and use a rolling pin to spread out the dough to 1/2 inch thick. Refrigerate for 2 hours to firm up the dough for cutting.

In a heavy-bottomed, deep saucepan, pour in enough vegetable oil to come up 3 inches (or use a deep fryer, if you have one). Heat the oil to 350° to 375°F.

While the oil is heating, cut out doughnuts using a doughnut cutter or two round cutters (one smaller than the other). Save the little center pieces to fry up as extra treats. Pat the scraps back together to 1/2 inch thick and cut out more doughnuts.

In a medium bowl, whisk together the 2 tablespoons cinnamon for dusting and the granulated sugar, and have at the ready. Line a baking sheet with paper towels.

Working in batches of 4 or 5 (whatever fits comfortably in the pot without crowding), add the doughnuts to the hot oil. They will sink and then rise to the top. Turn them carefully with a spider and cook until a deep golden brown, about 2 more minutes. Remove the doughnuts from the oil with the spider and drain on the paper towels. Be sure to let the oil come back to at least 350°F before cooking the next batch.

Toss the warm doughnuts in the cinnamon-sugar and serve warm.

### *chef it up!*

I love to serve these doughnuts with my [Calvados Caramel Sauce](#) for dipping. Serve the sauce in a coffee cup for a cute riff on coffee

and doughnuts.

**INSIDER TIP • ALWAYS TEST**

I always make the first doughnut (or any fried dough) my test subject. I can judge by its color, but I make sure to cut it open to see if it's cooked through. This helps me better gauge the timing for the rest. After each batch, be sure to wait about 1 minute for the oil to come back up to temp before adding any more doughnuts.

