

Apple Cider Donuts {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

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Ingredients

- 1/4 cup Earth Balance Vegan Buttery Spread
- 1/2 cup granulated sugar
- 1/3 cup brown sugar
- 1/4 cup canola oil
- 2 eggs
- 3 tablespoons boiled cider*
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 1/4 teaspoons ground nutmeg
- 1 teaspoon ground cinnamon
- 3/4 teaspoon salt
- 2 teaspoons xanthan gum
- 2 2/3 cup All Purpose GF flour {I use a superfine brown rice flour mix }
- 1 cup Dairy Free milk
- 3 tablespoons cinnamon sugar {optional}
- 3 tablespoons Earth Balance vegan buttery spread, melted {optional}

**Boiled Cider can be bought from King Arthur Flour or can be made yourself at home. Simmer a gallon of cider in a pot until there is a thick concentrate left. This will take a while, but is worth it!*

Instructions

1. Preheat oven to 425°. Grease donut baking pans with cooking spray
2. In a mixing bowl, cream together the Buttery Spread with both sugars.
3. Add in the oil and mix until combined.
4. Add the eggs and boiled cider to the mixing bowl and mix well.
5. Stir in the baking powder, baking soda, nutmeg, cinnamon, salt and xanthan gum.
6. Add the flour to the mixing bowl and beginning mixing slowly. While the mixer is still on, slowly pour the milk into the mixer and continue to mix slowly. Mix well until fully combined and batter looks smooth.
7. Spoon the batter into the prepared pans and bake the donuts for 10-12 mins.
8. Remove from oven and let cool slightly.
9. *Optional:* If desired, spread melted butter over top of each donut, then sprinkle cinnamon sugar on top. {Or dip donuts in a bowl with the melted butter, then roll in the cinnamon sugar}.

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