

MAPLE DONUTS AND APPLE CIDER GLAZE

INGREDIENTS:

DONUTS:

2 tablespoons of butter
1/2 cup brown sugar
1 egg
1 cup flour
1.5 teaspoon baking powder
1/4 teaspoon salt
1.5 teaspoon LorAnn Oils Maple Emulsion
1/4 cup sour cream
1/4 cup milk

GLAZE:

2 cups apple cider
1 cup powdered sugar
1-2 tablespoons of milk



DIRECTIONS:

DONUTS:

1. Preheat oven to 350F.
2. Cream together butter, sugar, and eggs for three minutes, until the mixture has lightened in color and is light and fluffy.
3. Beat in sour cream and flavoring.
4. In a separate bowl, whisk together dry ingredients. Alternate adding the dry goods and milk in small batches, until both are fully incorporated.
5. Place batter in a gallon zip bag. Cut off a corner of the bag and pipe into a greased donut pan. You will fill it about halfway up the center of the mold.
6. Bake for 10 minutes for large donuts and 6 minutes for mini donuts.

GLAZE:

1. While the donuts are baking, pour the apple cider into a large saucepan. Bring to a boil and let simmer over medium heat for about 15 minutes. You will reduce the mixture to about 1/4 cup of syrup.

2. Set to the side and let cool while you finish baking the donuts.
3. When ready, whisk the syrup with 1 cup of powdered sugar. If the mixture is too thick, slowly add in your milk a ½ tbsp at a time.
4. Dip the donuts into the glaze, flip them glaze side up on a drying rack.
5. For extra flavor and texture, sprinkle on some chopped pecans.

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