# **Apple Cider Donuts**

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A fall favorite here in NJ!

Makes 6

Blue - 2 points per donut

Purple - 2 Points per donut

Green -2 points for 1, 5 points for 2

#### **Donuts**

- 3/4 cup all purpose flour
- 1/2 cup zero calorie granulated sugar replacement (I use Lakanto Monkfruit)
- 1 tsp baking powder
- 1/2 tsp cinnamon
- dash nutmeg
- 1/2 tsp salt
- 1/4 cup apple cider
- 1 egg
- 1/2 tsp vanilla
- 1 1/2 tsp light butter, melted

## **Topping**

- 3 Tbsp zero calorie granulated sugar replacement (I use Lakanto Monkfruit)
- 2 tsp cinnamon

• 2 tsp light butter, melted

#### **Donuts**

- 1. Preheat oven to 350. Spray a donut pan with non stick spray
- 2. In a medium bowl, mix together flour, sugar, baking powder, cinnamon, nutmeg, and salt. Stir or whisk until well combined
- 3. Add cider, egg, vanilla and melted butter.
- 4. Stir or whisk until well combined.
- 5. Divide batter evenly into 6 count donut pan using either a spoon or a piping bag.
- 6. Bake for 10-12 minutes. Do not overbake
- 7. Let cool for 5-7 minutes. Remove from pan.

### **Topping**

- 1. Combine sugar and cinnamon in a bowl.
- 2. Melt butter.
- 3. Brush butter on one side of donut and dredge in cinnamon sugar mixture. Brush other side and do the same.
- 4. If you want to freeze them, do so before adding the topping. When you want to use, defrost and add topping before eating.