

## Apple Cider Doughnuts

<http://userealbutter.com/2010/10/22/apple-cider-doughnuts-recipe/>

reproduced with permission from [Doughnuts](#) by [Lara Ferroni](#)

1 3/4 cups (240g) all-purpose flour  
1/4 cup (30g) graham flour (I subbed all-purpose flour)  
2 tsps cinnamon  
2 tsps baking powder  
1 tsp baking soda  
1/2 tsp salt  
2 tbsps (1 oz.) unsalted butter or vegetable shortening  
1/2 cup (120 g) superfine sugar  
2 egg yolks  
1 tsp vanilla extract  
1/4 cup apple cider (I used 1 cup apple cider, simmered down to 1/4 cup apple cider concentrate)  
1/4 cup buttermilk  
vegetable oil for frying

Whisk together the flours, cinnamon, baking powder, baking soda, and salt. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar together. Add the egg yolks and beat until the mixture is fluffy and pale yellow. Use a wooden spoon to stir in the vanilla, cider, and buttermilk. Add the dry ingredients and stir just until the mixture comes together in a soft, slightly sticky dough. Cover and refrigerate for 15 to 20 minutes. Roll out the dough on a lightly floured surface to about 1/2-inch thick. Cut the doughnuts out with a 2 1/2 inch-diameter cutter. You can re-roll any scrap dough. Heat at least 2 inches of oil in a heavy-bottomed pot until a deep-fat thermometer registers 360°F (335°F @8500 ft.). With a metal spatula, carefully place the doughnuts in the oil. Fry in small batches, taking care not to overcrowd the pot. Cook until a rich golden brown, about 1 minute on each side (a little longer @8500 ft.). Remove with a slotted spoon and drain on a paper towel. Let cool to the touch before glazing and eating. You can also bake these doughnuts in a doughnut pan in a 350°F oven for 5 to 10 minutes, but they won't achieve the same rich golden color.