

# The Downtown Dish

## Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

### Apple Cider Doughnut Cake

#### Ingredients:

##### *Dry ingredients:*

2 cups all purpose flour  
1 1/2 cups oat flour  
1 1/2 cups sugar  
1 tsp cinnamon  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt

##### *Wet ingredients*

1 cup apple cider  
3/4 cup applesauce  
3/4 cup vegetable oil  
3 large eggs, room temperature  
2 tsp vanilla extract

##### *Topping*

2 Tbsp unsalted butter, melted  
1/4 cup sugar  
1/2 tsp cinnamon

#### Instructions:

- Set oven to 350F
- Generously butter and flour your Bundt pan, making sure to get into all the nooks and crannies.
- Whisk the dry ingredients together in a large mixing bowl.
- Whisk the wet ingredients together in a another bowl.
- Add the wet ingredients to the dry and whisk until just combined, don't over mix.
- Pour the batter into the prepared pan and bake for 45-50 minutes, until a toothpick inserted near the center comes out without wet batter clinging to it.
- Set the pan on a cooling rack for 15 minutes.
- Stir the sugar and cinnamon together for the topping.
- Invert the cake onto a plate. Brush with the melted butter, and sprinkle generously all over with the sugar.



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