

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.