

Brown Sugar Glazed Apple Cinnamon Baked Donuts

Preparation 25 mins Prep Time

Cook Time 8 mins Cook Time

Total Time 0:33 Total Time

These Apple Cinnamon Baked Donuts are packed with apples (healthy, right?!) and cinnamon -- the perfect fall treat! Smothered in a brown sugar glaze that makes these a decadent dessert or special breakfast 😊

Ingredients

- 1/4 cup unsalted butter, melted
- 1/4 cup canola or vegetable oil
- 3/4 cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1 cup buttermilk (or substitute regular milk)
- 2 2/3 all-purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 2 teaspoons cinnamon
- 2 Granny Smith (or other tart) apples, peeled and shredded

Glaze

- 1 cup brown sugar
- 1/2 cup milk
- 1 tablespoon butter
- 1 1/4 cup powdered icing sugar
- 1/2 cup chopped walnuts or pecans if desired.

Instructions

1. Preheat oven to 425 degrees F and grease your doughnut pans well.
2. In a large bowl, combine butter, oil and sugar. Add in eggs, vanilla, and buttermilk and whisk until smooth.
3. Add flour, baking powder, baking soda, salt, and cinnamon and stir just until combined. Stir in apples. Batter will be thick.
4. Spoon batter into a large disposable piping bag or freezer bag. Cut off the end of the bag so your opening is about 1/2-3/4" wide. Pipe batter once around each doughnut hole – the batter should just fill the hole as they'll expand and rise.
5. Bake for 7-8 minutes until a toothpick inserted comes out clean. Let cool 10 minutes before removing from the doughnut pan to cool completely.

Glaze

1. In a medium pan, heat the brown sugar and milk over medium heat until it comes to a boil. Boil for 3-4 minutes, then remove from the heat and stir in the butter until melted.
2. Whisk in the powdered sugar until smooth.
3. Working quickly, dip the tops of each donut in the glaze before inverting onto a wire cooling rack.
4. If the glaze firms up too quickly, simply reheat over low on the stove until liquid, then remove from the heat and continue glazing. Sprinkle with walnuts or pecans if desired.