

Fluffy Vegan Apple Cider Donuts w/ Powdered Cinnamon Sugar

Recipe by Sarah, www.WellandFull.com.

Prep time: 15 mins

Cook time: 15 mins for donuts, 30 minutes for muffins
(until a tooth pick comes out clean)

Total time: 30-60 mins



Enjoy the best of autumn with these fluffy, vegan apple cider donuts, topped with powdered cinnamon sugar.

Dry Ingredients

- 1 Cup Spelt Flour or Oat flour
- 1 Tsp Baking Soda
- 1 Tsp Baking Powder
- 1 Tsp Cinnamon
- ¼ Tsp Nutmeg
- ¼ Tsp Allspice

Wet Ingredients

- ½ Cup Applesauce
- ½ Cup Maple Syrup
- ¼ Cup Apple Cider
- 2 Tbs Apple Cider Vinegar
- 2 Tbs Coconut Oil, melted

Cinnamon Sugar

- ½ Cup Raw Cane or Turbinado Sugar (less for muffins- I used ¼ cup and had plenty of the mix left over)
- ½ Tsp Cinnamon (less for muffins- I used ¼ tsp)

Instructions:

1. Preheat oven to 375 degrees F.
2. In a bowl, whisk together dry ingredients until evenly combined.
3. In another bowl, combine all wet ingredients except coconut oil. Mix.
4. Once wet ingredients are fully mixed, stir into bowl of dry ingredients and combine. Note - the donut batter may fizz up a little, that's just the baking soda reacting with the apple cider vinegar!
5. After stirring for a bit, add in the melted coconut oil and stir in completely.
6. Spray your donut pan or muffin with coconut oil or another nonstick spray.
7. Pour batter evenly between 6 donut molds or 8 muffin cups.
8. Bake donuts in the oven for 15 minutes, or bake muffins for 30-35 minutes (until a tooth pick comes out clean). Once done, let cool for a few minutes.
9. While donuts or muffins are cooling, combine turbinado sugar and cinnamon in a high-speed blender, spice grinder, or coffee grinder. Blend until sugar is a fairly powdered consistency.
10. Once donuts are cooled, toss in cinnamon sugar, or sprinkle on top of muffins.